

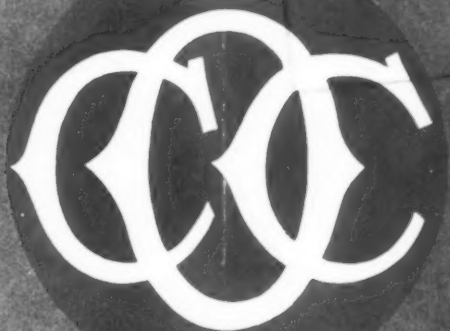
THE NATIONAL PROVISIONER

MARCH 20 • 1943

Leading Publication in the Meat Packing and Allied Industries Since 1891

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1914



1943

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Harry O. Oppenheimer
PRESIDENT

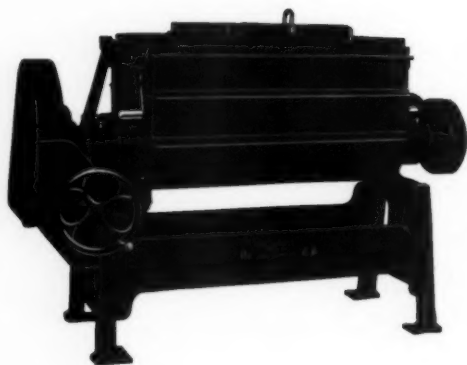
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Improves "mix" quality... cuts casing cost
... avoids spoilage loss... increases yield.

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To help you enjoy the continued benefits of your air conditioning, refrigeration and heating system Carrier has prepared a 5-Point Service Plan.

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1. Make Maintenance of Equipment the Responsibility of a Capable Employee.
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AIR CONDITIONING • REFRIGERATION





THE NATIONAL PROVISIONER

Volume 108

MARCH 20, 1943

Number 12

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: An early issue will carry further information on hide handling and cure, including the importance of pure salt in curing. Further articles on wartime maintenance are also scheduled.

★ ★ ★

INFLATION? . . .

Occupational hazards are not confined to any one industry, as was proved recently when thousands of pounds of dough in a giant mixer went on a rampage and showed just what bakers' dough can do. The yeasty mass was just about ready to be mixed when a storm cut off the electrical current to the mixer. With the bakers standing by unable to do anything about it, the dough began to rise of its own inherent power. It rose and rose until finally it overflowed the mixer, pushed against a big window and eventually landed on the sidewalk below, carrying with it the mixer, broken glass, window and part of the wall.

★ ★ ★

A 30-minute venture in the slaughtering business recently cost Walter Radde of Chicago \$331, his hopes and a future in the dog food manufacturing business. Several months ago Radde set himself up in business and did a howling trade selling dog food to kennels and stores. Then the cold storage houses cut off his supply of bones, so he rented a spot for \$130 in order to do his own slaughtering. He bought three horses for \$176 and led them to his slaughterhouse. Thirty minutes later, as he stood with a hammer in his hand tapping the equine carcass at his feet, police came in and told him he couldn't slaughter without a license. In court he was fined \$25 and left wondering whether or not his business had "gone to the dogs."

★ ★ ★

A new form of ersatz meat has made its appearance in Europe. Meat store windows in German-occupied Holland are displaying pork chops, lamb chops, sirloin steaks, T-bone steaks and other tempting meat cuts. Nazi trade papers instruct Dutch butchers how to manufacture them—a saw, chisel, wood, and paint brushes are the materials necessary!

★ ★ ★

Sign seen in a butcher's window: "Tongue, 60 cents; brains, 30 cents." Could this be the relative value of oratory and intellect?

KEEP 'EM TURNING *and you* KEEP 'EM FIGHTING!

Directly or indirectly, your business is the business of war today. Keeping your wheels turning smoothly, keeping your refrigeration operating efficiently has become your responsibility to the men who are doing the fighting. Check over your system now, get what you need before it becomes an emergency.



COLD STORAGE DOORS...

York features, the patented Roller-Seal, the Roller-Seal latch, streamlined vertical panel design, give the biggest future; give you doors of top-grade materials, rugged hardware, expert craftsmanship that stand up longer under hard service. York Roller-Seal Doors are available for every type of refrigeration service: for coolers, freezers, sharp freezers, vestibules and include track doors, passing doors, refrigerator fronts.

RENEWAL PARTS...



You can repair your equipment with most any spare parts, but you can only *renew* it, restore its original efficiency, with genuine York renewal parts. Only York parts can give York performance and the York guarantee.

When you order, give the machine serial number and the part symbol number. Over 30,000 items are stocked at York and in the factory branches. What do you need?



VALVES and FITTINGS...

Ammonia and Freon valves and fittings by York are as carefully made as any other York product. Rigidly inspected during manufacture and tested under water with 300 pounds of air pressure, these fittings are guaranteed without qualification to perform as you require.

York valves are back-seated for repacking while in service. All York standard fittings are suitable for use with brine, water and other gases and liquids (acids excepted) as well as Ammonia and Freon.

In this day of material shortage, manpower shortage, priorities, directives and restrictions, business and industry is learning *the importance of doing a job well.*

York men have always made the finest machinery and equipment they knew how. And this is fortunate for present users who must keep these units functioning beyond a normal span. Protect that good fortune. Look for trouble before it happens. Check up on your needs today and get your orders to us. York Ice Machinery Corporation, York, Pennsylvania.



OIL...

York machinery deserves York Oil. York processing begins with the highest grade oils that can be bought, oil that you might consider satisfactory for refrigeration use. But York subjects this oil to the Selective Refining

Process... the *Plus Process*... that removes minute particles of carbon, dirt, moisture and other objectionable impurities and adapts it specifically to the lubrication of refrigeration and air conditioning equipment. Every run is tested to make sure it is up to proper standards.

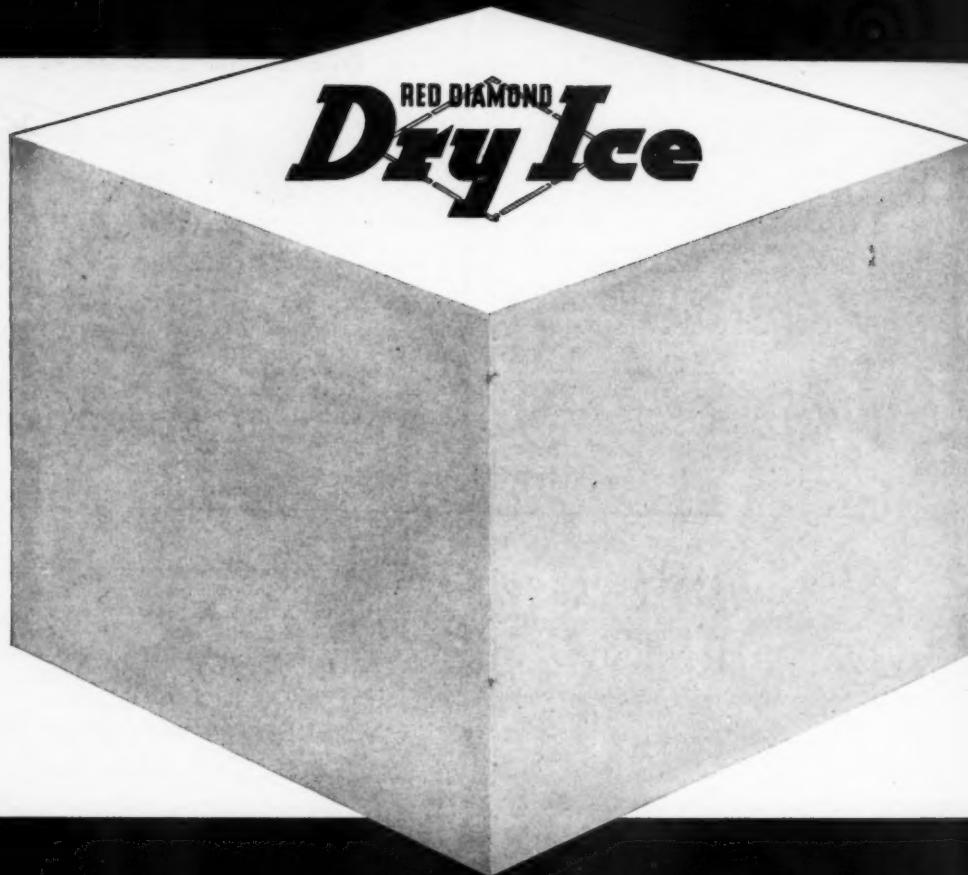


YORK REFRIGERATION AND AIR CONDITIONING FOR WAR

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

HELPING MEAT PACKERS

Deliver the Goods



Today, when the fast, safe distribution of meat is so vital, more and more shippers are utilizing Red Diamond Dry Ice to save icing delays and to conserve shipping space. • They find that

Liquid's nation-wide network of producing plants and warehouses enables them to capitalize all the benefits of dry ice on both truck and train shipments.



THE LIQUID CARBONIC CORPORATION

3110 South Kedzie Avenue • Chicago, Illinois

Branches in Principal Cities of the United States and Canada • Manufactured in Canada for the Canadian Trade



Of every 10 Mack trucks built ten years ago—7 are still doing duty! Here Peter Helck sketches a "baby Mack" at dock-side.

ITS MIDDLE NAME IS . . . WORK!

Today's Mack trucks range in size from tough little one-tonners to the biggest Prime Mover in Uncle Sam's Army. But big or little—if its last name is Mack, its middle name is *work!*

For 43 years, the world has watched the way Mack trucks wade into the toughest jobs in trucking. That is why the phrase "Built like a Mack truck" is a part of our language.



Mack Trucks, Inc., Long Island City, N. Y. Factories at Allentown, Pa.; Plainfield, N. J.; New Brunswick, N. J. Factory branches and dealers in all principal cities for service and parts.



Mack

**TRUCKS
FOR EVERY PURPOSE**
ONE TON TO FORTY-FIVE TONS

BUY U. S. WAR BONDS

IF YOU'VE GOT A MACK, YOU'RE LUCKY . . . IF YOU PLAN TO GET ONE, YOU'RE WISE!

PRESCO PICKLING SALT

PREFERRED

FOR ALL FAST CURING

MADE ONLY BY
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N.Y.
Established 1877

Q. What insulating material is FIREPROOF, VAPORPROOF, PERMANENTLY EFFICIENT?

A. *Armstrong's Foamglas*

YES . . . and you can get all you need promptly!

IF you are planning to construct any type of low-temperature room, you'll want to know about Armstrong's Foamglas. It has all the requirements for efficient insulation—and in addition, because it is manufactured of glass, Foamglas is *fireproof*. This makes it especially valuable for ship work and for chemical process plants where fire hazards may exist.

Thousands of tiny airtight cells, formed by thin, tough walls of glass, make Armstrong's Foamglas a light, strong, and *permanent* barrier to heat. It is *vaporproof*. Water or air-borne moisture cannot penetrate it. And

Foamglas is not affected by any form of deterioration, vermin, or odor.

Foamglas is structurally strong, having a compressive strength of 130 lbs. per sq. inch. It is easy to handle and install with ordinary tools.

Prompt Delivery

You need no priority—Armstrong's Foamglas is available for immediate delivery in any quantity. To get the full facts about this unique insulating material, write Armstrong Cork Company, Building Materials Division, 6503 Concord Street, Lancaster, Pennsylvania.



ARMSTRONG CORK COMPANY

Insulation Headquarters

CORKBOARD • CORK COVERING • TEMLOK • MINERAL WOOL BOARD • FOAMGLAS

Keep Your Bologna
at its Flavor Peak with

ARMOUR'S NATURAL CASINGS

• There's one sure way to know that your bologna will be at its flavorful finest when customers buy it...

Use Armour's Natural Beef Bungs!

You see, these natural casings seal in all the rich juices of the sausage... provide real protection against drying out. Keep your bologna at its flavor peak right to the customer's table!

And that's not all! For bologna packed in Armour's Natural Beef Bungs has that plump, well-filled appearance that adds sales-appeal to a dealer's meat case!

Armour can supply you with uniformly graded, imperfection-free casings in the quantity you need. They'll help you keep bologna fresh, firm, flavorful longer... they'll add the eye-appeal that means sales appeal!

ARMOUR AND COMPANY

*Making sausage for the
armed forces? Then use
Armour's Natural Cas-
ings and be sure of
meeting requirements!*



Slaughter Permits Issued by BAI and Grading Officials

BAI or grading inspectors in the specified cities listed elsewhere on this page will issue the slaughtering permits required by Food Distribution Order 27 (full text on page 32 of THE NATIONAL PROVISIONER of March 13) for all establishments and persons not already registered with and making regular reports to the Office of Price Administration under Restriction Order 1. Slaughterers in other areas must obtain their permits from state or county USDA war boards.

Application and permit forms for local slaughterers (Form FDO 27-3) and butchers (Form FDO 27-2) will be found on pages 20 and 18, respectively.

All persons or establishments defined as "non-quota slaughterers" under Restriction Order 1—thus all unregistered and non-reporting killers—are subject to the permit and other provisions of FDO 27, either as local slaughterers, butchers or as farm slaughterers.

"Local slaughterers" include all persons who in 1941 killed livestock with a total live weight in excess of 300,000 lbs. and who are not registered with OPA under Restriction Order 1. "Butchers" include all persons other than farm slaughterers who in 1941 killed livestock with a total live weight of not more than 300,000 lbs. "Farm slaughterers" include resident farm operators who in 1941 delivered meat from the

slaughter of livestock having a total live weight of not more than 10,000 lbs.

The responsibility for procuring permits and the establishment of the records required by the FDA before midnight, March 31, rests with the individual slaughterer. *These permits must be procured before April 1, if the persons or establishments affected are to continue in business.*

Under FDO 27 the person who owns the livestock at the time of slaughter is considered the slaughterer, regardless of whether he does the killing or whether someone else does it for him. The for-hire or custom slaughterer is not affected by FDO 27 except as it affects the person for whom he slaughters livestock.

1941 Figures Required

Local slaughterers, butchers, or farm slaughterers, in filing application for a permit for livestock slaughter, must report the number and weight of livestock killed in 1941. Quotas for continued operation will be based on production in that year. Detailed information regarding records and reports that are to be maintained or filed in each case will be provided either by the BAI or grading inspector or by the state or county USDA war board.

Beginning April 1, each wholesale cut of meat must be identified. This identification will be the permit number assigned to the local slaughterer, the butcher or farm slaughterer, or the establishment number assigned him under federal, state, county or city inspection. This permit number may be

(Continued on page 18.)

Hog Price Ceilings Given Forward Pass Around Washington

SOME people are for them—some are against them—but no one in the government seems to want to stand father to price ceilings on hogs. After several days of hearings in Washington this week, in which the Office of Price Administration, Department of Agriculture, packers and livestock producers participated, the "to be or not to be" question was reported to be resting in the lap of Director of Economic Stabilization James F. Byrnes.

P. O. Wilson, Secretary of the National Live Stock Marketing Association and chairman of a seven-man producer committee, discussed the question with Mr. Byrnes and Marvin Jones, former chairman of the House agricultural committee and Mr. Byrnes' adviser on farm matters. While the producers told him that ceilings would be unworkable and should be avoided, particularly until the value of the rationing program can be assessed, Mr. Byrnes is reported to have been non-committal.

In any case, it is believed that action on hog ceilings has been deferred for at least a week since representatives of the American Meat Institute will discuss the question with the OPA on March 25.

While the producers were stating their views for the Director of Economic Stabilization, the Office of Price Administration—which had canvassed producer opinion on the preceding day, heard Wilbur LaRoe, counsel for the National Independent Meat Packers Association, urge immediate imposition of ceilings on hogs. Mr. LaRoe said that many packers are suffering heavy losses because of the squeeze between uncontrolled hog prices and ceilings on pork.

Despite this testimony, John Finn, a member of the OPA legal staff, stated that "the industry does not appear to be in agreement on ceilings." Other OPA officials commented on the lack of AMI representation at the meeting. In reply to these the American Meat Institute issued the following statement:

"With respect to comments made regarding this organization at today's OPA hog ceiling meeting in Washington, the facts are that the American Meat Institute, because our study of hog ceilings had not been completed, had asked that this meeting be postponed until next week. We were told it was impossible to postpone the meeting because a number of people had been invited to it, but the OPA did consent to setting up a meeting with our group for Thursday of next week.

"It is unfortunate that OPA officials

(Continued on page 20.)

CITIES IN WHICH B.A.I. OR GRADING INSPECTORS ARE AUTHORIZED TO ISSUE PERMITS

REGION: Northeast

CONNECTICUT—New Haven, Hartford
DELAWARE—Wilmington
DISTRICT OF COLUMBIA—Washington
MARYLAND—Baltimore
MASSACHUSETTS—Boston, Springfield
NEW HAMPSHIRE—Manchester
NEW JERSEY—Newark, Jersey City
NEW YORK—Buffalo, Rochester, Utica, Albany, New York City
PENNSYLVANIA—Erie, Pittsburgh, Harrisburg, Allentown, Reading, Philadelphia
RHODE ISLAND—Providence
VERMONT—None

REGION: Great Lakes

ILLINOIS—Chicago, Peoria, St. Louis
INDIANA—Evansville, Indianapolis
MICHIGAN—Detroit, Dayton, Columbus, Cincinnati
WISCONSIN—Milwaukee, Madison

REGION: Midwest

IOWA—Sioux City, Fort Dodge, Des Moines, Ottumwa, Waterloo, Cedar Rapids, Davenport, Dubuque
KANSAS—Wichita, Topeka, Kansas City
MINNESOTA—Duluth, St. Paul, Minneapolis
MISSOURI—Kansas City, St. Joseph, St. Louis
NEBRASKA—Omaha
NORTH DAKOTA—None
SOUTH DAKOTA—Sioux Falls

REGION: Southern

ALABAMA—Birmingham, Montgomery
FLORIDA—Jacksonville
GEORGIA—Atlanta
KENTUCKY—Louisville, Lexington
SOUTH CAROLINA—None
TENNESSEE—Memphis, Nashville, Knoxville, Chattanooga, Bristol
VIRGINIA—Richmond, Bristol, Norfolk

REGION: Southwest

ARKANSAS—Little Rock
LOUISIANA—New Orleans
OKLAHOMA—Oklahoma City
TEXAS—El Paso, San Antonio, Houston, Fort Worth

REGION: Rocky Mountain

COLORADO—Denver
IDAHO—None
MONTANA—None
NEW MEXICO—None
UTAH—Salt Lake City
WYOMING—None

REGION: Pacific

ARIZONA—Phoenix
CALIFORNIA—San Francisco, San Diego, Los Angeles, Sacramento, San Jose
NEVADA—Reno
OREGON—Portland
WASHINGTON—Seattle, Spokane, Tacoma

To Explain Point Rationing at Special Chicago Meeting

MEAT packers and processors from all over the United States will be given an explanation of how the point rationing system will apply to their business at a special OPA meeting to be held in the Gold Coast room at the Drake hotel, Chicago, at 10 a.m. on Monday, March 22. John J. Madigan, chief of the meat rationing division of OPA, will be present to discuss details of the program. It is possible that the point values for the different meat cuts and types of meat products will be revealed. A sound slide film on the "Meat and Fats Rationing Program" will be shown. Lard rationing will also be discussed.

The meeting for packers will open a three-day series of gatherings. On Tuesday, March 23, meat and grocery retailers and wholesalers from many states will hear rationing plans explained at the Midland hotel, Chicago, under the sponsorship of the OPA, National Retail Meat Dealers Association and the National Association of Retail Grocers.

An important meeting for the edible oil and fats industry is scheduled for 10 a.m. on March 24 at the La Salle hotel.

Up to the present OPA has released little information on the meat rationing program beyond that published in THE NATIONAL PROVISIONER of March 13, page 17. However, the following additional details will be of interest to the meat packer and processor.

Various factors in the meat industry will be affected in the following ways:

PRIMARY DISTRIBUTORS

In this broad classification falls every producer and processor of the rationed foods—the slaughterer, the sausage plant, the oil refiner, and even any farmer who sells home-produced meat, sausage, butter and cheese.

Primary distributors begin to collect points on March 29 if they sell to an ultimate user. On all other sales, however, they do not begin to collect points until April 11. Except for farmers and others whose sales of rationed foods were less than \$2000 in every month since January 1, 1942, primary distributors must open a ration bank account. All points collected must be returned to OPA with their monthly compliance report to the nearest district office. The small distributor returns the points he collects each month to his local OPA board, reporting at the same time the quantity of rationed foods sold and the total point value.

Those primary distributors who buy rationed foods and process them—such as sausage makers—are given an initial point credit arrived at by taking their poundage purchases during the period January 3–April 3, 1943, and multiplying by a factor which OPA will announce before March 29. These point allotments must be deposited in ration bank accounts.

WHOLESALESA

The term wholesalers under the latest program also includes jobbers, hotel supply houses and packer branch houses. The latter will buy from their parent packing companies with points in the same manner as if they were completely

independent. Wholesalers will be entitled to a "shrinkage allowance" in the case of meat and most cheeses. This allowance may be obtained periodically on application to the OPA local board.

Except as they sell to "ultimate consumers"—such as industrial users, restaurants, hotels, etc., wholesalers will not collect points during the first two weeks of rationing, that is, from March 29 through April 10.

Neither does the wholesale trade give up points for any of the newly rationed foods during this period. Beginning on April 11, however, wholesalers must collect and pay points in every transaction, except for shipments in transit as of midnight April 10.

All wholesalers must open ration bank accounts on or after March 29, using a point credit to be figured according to

a formula OPA will announce soon.

During the period May 3–14, wholesalers will be required to register with OPA and at that time will be given a permanent allowable inventory stated in points and based on sales of the rationed foods. The wholesaler's ration bank account will be adjusted upward or downward in keeping with this allowable inventory.

INDUSTRIAL USERS AND CONSUMERS

Industrial users of the rationed foods will apply for point allotments to OPA local boards beginning March 29. Under the regulations, industrial users fall into three classes: 1) A manufacturer who uses a rationed food to produce an unrationed food for human consumption. A bakery which uses lard to make bread, is an example; 2) A manufacturer who uses rationed food to make pharmaceuticals for internal consumption by humans or animals; and 3) Those who require rationed foods for use in conducting experiments.

Any industrial buyer of rationed fats and oils not falling within these classes is considered an "industrial consumer" (a manufacturer who buys fat to make soap is one example) and will be given an allotment of points by the Department of Agriculture. "Industrial consumers" requiring rationed foods other than fats and oils must make special application to OPA.

All industrial users and industrial consumers must use their point allotments to pay for any rationed foods they buy at the official point values beginning Monday morning, March 29, the

(Continued on page 30.)

MEAT INDUSTRY TO USE RATION BANKING

WHILE the Office of Price Administration has not released details on ration banking under the meat rationing program, the following general information may be of value to packers, sausage manufacturers, meat wholesalers, retailers and others, when read in connection with the accompanying summary:

Who must open ration bank accounts?

- 1.—Meat packers, processors and sausage manufacturers.
- 2.—Meat wholesalers, including jobbers, hotel supply houses and branch houses.
- 3.—All retailers whose food sales in December, 1942, exceeded \$5,000.
- 4.—Restaurants, hotels, institutions must deposit their point allotments in ration bank accounts. Ration banking costs the business firm nothing.

In a ration bank account the packer, retailer, etc. deposits ration stamps, point allotments or ration checks with his local bank. Ration checks are written against the deposit whenever a rationed food item is restocked. The bank safeguards "ration" currency. Once this ration paper has been deposited it does not expire. The bank keeps the records and credits the depositors' account and charges it with ration checks issued to suppliers. Depositors may maintain accounts at more than one bank.

A ration check can be drawn only on a ration bank account.

A ration check transfers only rights to buy specified amounts or quantities of a rationed commodity.

A ration check must be covered by the ration bank balance at the time the check is written.

A ration check cannot be transferred from one person to another. It must be deposited by the person to whom it is drawn, except in the case of a non-depositor.

Separate accounts, not connected with any specific operating establishment, may be maintained for auditing and control purposes upon special permission of OPA.

Depositors may use duplicate vouchers or check registers in place of check stubs now required in keeping records of ration checks, OPA announced on March 19.

Utilitarian Tone Apparent in Latest Meat Packages

DEVELOPMENTS in the packaging of meat for consumers—in contrast with those in the packaging of product for the government—have been somewhat limited and along utilitarian lines during the past year. This trend will probably be accentuated in coming months under rationing as packers' distribution to the civilian market is curtailed somewhat by wartime exigencies.

Many packers have been caught in a price squeeze because of price ceilings. This has necessitated close scrutiny of every item of cost between the actual cost of the product and the selling or ceiling price. While one such cost item is packaging, packers have long recognized that the best and cheapest advertising space available to them is on their consumer packaging material. Many of them have spent years building up consumer acceptance for their branded merchandise and few of them want to throw these gains overboard by eliminating consumer packages.

The existence of price ceilings has brought about a number of developments in packaging to effect economies. Many packers have reduced the number of colors used to print their packaging material and have simplified designs. They have also reduced package costs by eliminating odd brands and private brands and by using fewer sizes. Double and triple wraps have been reduced wherever possible to single wraps.

There is reported to be wide acceptance of a sliced bacon wrapper in which a cellophane window with greaseproof paper sidewalls is used in place of an all cellophane wrapper. Some packers are banding merchandise for local distribution which formerly was wrapped. Wrapper sizes have been reduced for such items as pork sausage, dried beef and sliced bacon by reducing the display surface area of the product. These practices have the important advantage of enabling the packer to continue to identify

his consumer merchandise and keep his brand name alive.

Shortage of labor has also influenced consumer meat packaging to a great degree. Packages requiring excessive labor are out. The trend is toward larger units. Packages in which product is arranged in fancy patterns are giving way to the practice of weighing the product and wrapping it in the quickest manner possible. For example, pork sausage links need not be cut off individually, but may be folded back and forth to make a neat bundle.

Some Wartime Problems

The scarcity of some packaging materials has added still another problem. Packaging materials for meat products must be greaseproof, moistureproof, or both. The range of materials possessing these qualities is fairly narrow and the packaging of war supplies, such as bandages, ration units and ammunition is drawing heavily on the production capacities of the manufacturers of these packaging materials.

A recent development of coatings to make ordinary papers greaseproof or moistureproof is helping fill the gap left by materials now gone to war.

With greater emphasis being placed

PROTECTS VARIETY MEATS

New "Gulf" style carton has been developed in 5-lb. and 10-lb. sizes for bulk shipment of variety meats, which contain high percentage of moisture.



A NATIONAL PROVISIONER SURVEY ARTICLE PREPARED WITH THE COOPERATION OF LEADING MANUFACTURERS OF CONTAINERS AND MAKERS AND CONVERTERS OF MEAT PACKAGING MATERIALS.

on variety meats—most of which contain a high percentage of moisture—packers have given more attention to the packaging of such products. A new "Gulf" style carton, moistureproof and waxed inside and out, has been developed in 5-lb. and 10-lb. sizes for the bulk shipment of such meats.

Inventories of old packaging supplies for discontinued items are being hauled out. Some of these packages and wraps can be salvaged by overprinting new product names and ingredients over the old, or by affixing a sticker label. Possible waste of containers and artificial casings is being avoided by some packers by the use of rubber hand stamps and tags for identifying product and listing ingredients.

The problem of replacement of metal and wooden containers for lard, shortening and other items has been met by the use of folding paper or corrugated cartons with pouch liners of parchment or cellophane.

Cylindrical paper cans laminated with transparent cellulose can be used in 1-lb., 2-lb., 4-lb. and 8-lb. sizes for shortening. Fiber cans are also employed in another shortening package in which a quadrimatic cellophane bag is inserted by mandrel and turned down around the lip. After filling, a drum head or disc of cellophane is heat-sealed around the rim. A fiber top is then placed on the package.

Bulk lard containers, employing a cellophane or parchment interliner in a corrugated carton, have been described in earlier issues of THE NATIONAL PROVISIONER.

Two individual developments in the field of replacement for metal containers have been:

1.—A leakproof, dipcote loaf pan constructed entirely of paperboard and designed for packing souse, scrapple and a variety of specialties. This pan is made of heavy weight stock and specially treated with a solution which enables it to withstand higher temperatures than permitted by ordinary paraffin or wax.

2.—A two-piece paper meat loaf pan for baked meat loaves, souse, scrapple, chili bricks and other products. The baking pan consists of an inner liner and a sturdy outer pan. The liner is a medium weight paperboard having a laminated lining of a special tasteless, greaseproof and moistureproof paper. The outer pan is a heavy corrugated paperboard that acts as a holder and support for the inner liner. The inner liner is designed for single use, but the outer pan may be used between 20 and 30 times. The new pans will stand normal oven heat (180 to 325 degs. F.) without scorching.

CARE OF ELECTRIC MOTORS



By G. D. Bowne, Manager and Food Ind. Application Engineer, and W. W. McCullough, Maintenance Engineer, Westinghouse Electric & Manufacturing Co., East Pittsburgh, Pa.



PART I

MOST of the equipment in the meat packing industry is motor driven. With water freely used in washing down much of the motor equipment, preventive motor maintenance is a matter of special importance to the industry.

The ideal motor maintenance program aims at prevention of breakdowns rather than their repair. Maintenance involves competent, periodic and systematic inspection. A thorough survey of each motor installation should be made and a systematic inspection and maintenance schedule established and enforced. Records must be kept consistently on the schedule selected. Several excellent record systems have been developed and reduced to printed form; it is not necessary to go to the trouble and expense of devising individual systems.

Prevention of breakdowns may be helped by a thorough analysis of the equipment involved. For example, if the difficulty is the frequent tripping of overload relays, the installation of a different type of relay with thermoguards on the motor may enable the

motor to carry the loads without an injurious temperature rise.

It is impossible to give any hard and fast rules for frequency of inspection. The following suggestions are based on average conditions found in meat packing plants:

Once a week check oil levels in the bearings and see that the oil rings are moving freely. Check the temperature of the motor bearings and primary iron with the hand. Sniff the warm air coming from open motors. The fumes emanating from overheated insulation are unmistakable. *Once a month* check the brush holders, brushes and shunts. Blow out the motor with compressed air.

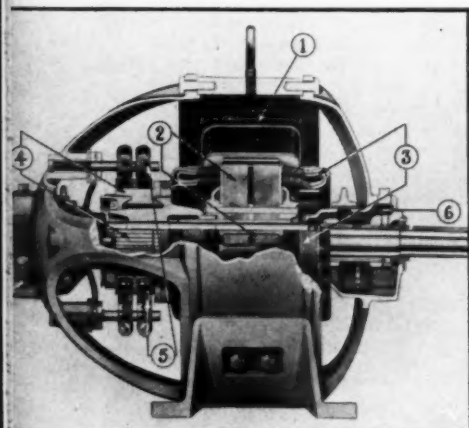
Once a year, check air gap with feeler gauge. Check insulation resistance with megger. Check line voltage with voltmeter, and load with ammeter. Clean out and replace grease in ball and roller bearings. Check renewal parts stock in the light of the past year's experience.

Every two years, dismantle the motor. See that all windings are tight. Replace loose wedges and loose bands before dipping in varnish and baking. Inspect commutators and commutator connec-

tions. Sleeve bearings require no fluffing. At intervals of about two years in average service, or during general overhaul periods, remove the bracket and wash out the bearing housing. Use hot kerosene oil and compressed air if available.

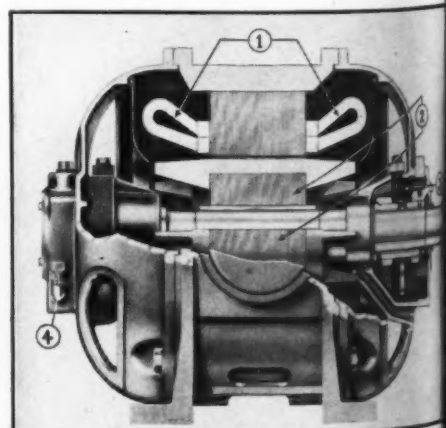
All motors depend upon a mechanical assembly of some sort for the transformation of electrical energy into mechanical energy or work. The bearings are a very important link in this mechanical assembly. Bearings probably cause more shutdowns, delay and expense than any other part of the motor. This is not surprising, when it is remembered that they are victims of poor foundations, misalignment, vibration, thrust from couplings, dirt, under- and over-lubrication, and frequently the wrong lubricant—all this in addition to their real job of supporting a rapidly revolving part. Suggestions on how to minimize or eliminate some of these causes of failure are published elsewhere in this article.

The first requirement of successful bearing operation is lubrication. This entails more than just an adequate



IN THE PICTURES

Upper left: Thanks to proper maintenance, this motor showed bearing wear of less than .0015 in. after 11 years of service. Regular oiling (upper right) is essential to long bearing life. Below, left.—Direct-current motor: 1, field coils, 2, armature, 3, armature coils, 4, commutator, 5, brush rigging, 6, sleeve bearing, 7, oil overflow and filler plug. Right.—Alternating-current squirrel cage motor: 1, stator coils, 2, squirrel cage rotor, 3, sleeve bearings, 4, oil overflow and filler plug.



KEEP 'EM HUMMING!

Electric motors are found in almost every department of the packinghouse and in almost every type of location—on the floor or at the ceiling—in dry and clean spots or exposed to grease, blood, water and brine.

It is not a simple matter to replace or repair a motor today, even though the packer is given priority assistance in obtaining such equipment. Manufacturers of motors are producing to capacity—they cannot turn out more motors, no matter how badly needed. Motor maintenance is vital; a motor saved is a motor earned.

In some packinghouse locations today a motor's working time is double or triple what it is under normal conditions. This means that inspection, adjustment and lubrication must be repeated at more frequent intervals. Even for motors which are not carrying a heavier load because of the war, preventive maintenance should be tightened up to preserve them in good working order for the duration.

supply of lubricant; the lubricant, the bearing design, and its condition must be correct. Sleeve bearings sustain the essential oil film to prevent metal-to-metal contact between the shaft and the bearing surface. Properly designed bearings have adequate area for the load, proper oil grooving, working oil rings and suitable materials.

Safe temperature for bearings under normal operating conditions is considered to be 40 degs. C. rise above the surrounding room air. At this temperature a bearing feels only comfortably warm to the hand. Assuming proper mechanical condition of the bearing, whether sleeve or ball, and the bearing assembly, and assuming that proper lubricants are used, temperatures elevated above 40 degs. C. rise demand investigation.

In a sleeve bearing the oil sticks to the shaft and is dragged along by the rotation of the shaft, forming a wedge-shaped film between the shaft and the bearing. This film of oil carries the load, and prevents metal-to-metal contact. So long as it is established and maintained, there is no metal-to-metal contact in the bearing while the shaft is rotating, and, therefore, no perceptible bearing wear.

Two outstanding considerations govern the maintenance of sleeve bearings. First is to insure the existence of the oil film once rotation has begun. Use the right oil. The second is to minimize the destructive effects of metal-to-metal contact when the film is lost, either by accident, or during the starting period. Use the right babbitt.

For sleeve bearings, proper maintenance keeps oil well filled to the proper level and the oil rings turning freely.



THE MOTOR IS THE HEART OF MOST PROCESSING EQUIPMENT

New oil should be added only when the motor is at rest to prevent overfilling the reservoir. Oiling of bearings is more often overdone than underdone. Sleeve bearings which require frequent refill-

ing and thereby leak oil into the stator windings should be replaced with sealed sleeve-type brackets and bearings.

It is well known that oil rings gen-

(Continued on page 31.)

A-C, D-C Motor Maintenance Check Chart

TROUBLE	CAUSE	WHAT TO DO
HOT BEARINGS	Bent or sprung shaft Excessive belt pull Pulley too far away Pulley diameter too small Misalignment	Straighten or replace shaft Decrease belt tension Move pulley closer to bearing Use larger pulleys Correct by realignment of drive
Sleeve Bearings	Oil grooving in bearing obstructed by dirt Bent or damaged oil rings Oil too heavy Oil too light Insufficient oil Too much end thrust	Remove bracket or pedestal with bearing and clean oil grooves and bearing housing; add new oil Repair or replace oil rings Use a recommended lighter oil Use a recommended heavier oil Fill reservoir to proper level in overflow plug with motor at rest. Reduce thrust induced by driven machine or supply external means to carry thrust Replace bearing
Ball Bearings	Radly worn bearing Insufficient grease Deterioration of grease or lubricant contaminated Excess lubricant Heat from hot motor or external source Overloaded bearing Broken ball or rough races	Maintain proper quantity of grease in bearing Remove old grease, wash bearings thoroughly in kerosene and replace with new grease Reduce quantity of grease. Bearing should not be more than half filled Protect bearing by reducing motor temperature Check alignment, side thrust and end thrust Replace bearing; first clean housing thoroughly
OIL LEAKAGE FROM OVERFLOW PLUGS	Stem of overflow plug not tight Cracked or broken overflow plug Plug cover not tight	Remove, re-cement threads, replace and tighten Replace the plug Requires cork gasket, or if screw type, may be tightened
MOTOR DIRTY	Ventilation blocked, end windings filled with fine dust or lint Rotor winding clogged Bearing and brackets coated inside	Clean motor will run 10 to 20 degs. C. cooler. Dust may be cement, sawdust, rock dust, grain dust, coal dust, etc. Dismantle entire motor and clean all windings and parts Clean, grind and undercut commutator. Clean and treat windings with good insulating varnish Dust and wash with cleaning solvent
MOTOR WET	Subject to dripping Drenched condition Submerged in flood waters	Wipe motor and dry by circulating heated air through motor. Install drip or canopy type covers over motor for protection Motor should be covered to retain heat and the rotor position shifted frequently Dismantle and clean parts. Bake windings in oven at 105 degs. C. for 24 hours or until resistance to ground is sufficient. First make sure commutator bushing is drained of water

Set Aside Quantities; More Product Wanted

FOLLOWING the issuance of Instruction 1 under FDO 28 last week-end, which required all federally inspected packers to set aside specified quantities of all inventories and all meats produced, for delivery to government agencies, the Food Distribution Administration sent out a request for increased offerings to the FSCC.

The request was issued by the meat purchase division, livestock and meat branch of the FDA in Special Notice G-28 and called for prompt offerings of frozen pork loins, frozen hams and

frozen beef, pork and mutton hearts, liver and kidneys. Such offers and deliveries would apply against the quotas on meats set aside under FDO 28.

The FDA reports that recent offerings of meat and meat products have been inadequate to provide for necessary shipping quotas. The products mentioned above are especially desired.

Important portions of Instruction 1 under FDO 28 are as follows:

"Pursuant to the provisions of FDO 28, the director has ordered each slaughterer to set aside, during the period from March 14 to April 30, inclusive, and hold, until released by the director, for delivery to governmental agencies or authorized processors a quantity of

each class of meat equivalent to the following percentages of (A) all inventories described in Paragraph 3 below and (B) all meats produced during the period from March 14 to April 30:

	Per Cent
Beef: canner and cutter grades (steers, heifers and cows).....	60
All other beef.....	40
Veal.....	50
Lamb and mutton.....	35
Pork (exclusive of lard and rendered pork fat).....	45

"Inventories of meat required to be set aside shall include meats, chilled, frozen, cured or in cure (other than canner and cutter beef) which were on hand at the close of business on March 14, wherever stored, excluding meats in transit to or located in distributing branch houses intended for immediate sale.

"The quantities of meat to which the above percentages shall apply shall be determined as provided in Section 1410.2, Sub-section (c), Paragraphs 1, 2, 3, and 4, Food Distribution Order No. 28, which explains the method of computing conversion weights.

"All such meats so set aside, until released shall be subject to allocation to governmental agencies and authorized processors, but in the absence of such allocation slaughterers are authorized to sell such reserved meats to the designated governmental agencies or authorized processors.

"This reservation is in effect an invitation to slaughterers and authorized processors to offer to sell the total quantities reserved to such governmental agencies or authorized processors as they may choose.

"Nothing in the director's order shall release the slaughterer from the provisions of the Office of Price Administration Meat Restriction Order. Slaughterers must continue to comply with the Office of Price Administration's Meat Restriction Order while complying with Food Distribution Order No. 28."

NEW MEAT BOARD PROGRAM

Proper nutrition on the home front is vitally necessary to the success of the nation's all-out war effort. Because of its high nutritive value, appetite appeal and "stick-to-the-ribs" qualities, meat is a food of paramount importance in America's meals. Every ounce of meat available should be utilized to the best possible advantage in this emergency!

These are some of the major points driven home by the National Live Stock and Meat Board's field home economists, who are conducting lecture-demonstrations and furnishing educational material to the thousands of nutritionists and other groups engaged in the national nutrition program.

In this program, the board's lecturers are emphasizing to nutrition leaders the results of the board's meat research, pointing out the high rank of meat as a source of protein, iron, phosphorus, and energy. They are stressing the fact that meat is the richest source of the B group of vitamins.

THE NEW IMPROVED METHOD FOR PACKING LARD

USE CENTRAL STATES LARD BAGS

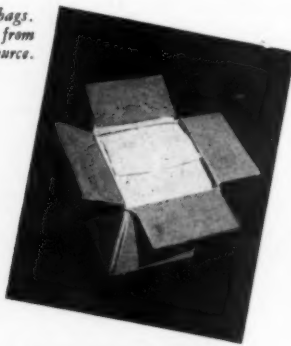
(PARCHMENT or GREASE-PROOF)

INSTEAD OF TIN CONTAINERS



**OPEN, READY
FOR PACKING**

*We make only the bags.
Boxes available from
your regular source.*



**BAG IN CARTON
READY FOR SHIPPING**

Progressive packers all over the country are turning to this improved method of packing and shipping lard. Central States Parchment or Grease-Proof Lard Bags mean economy plus speed.

Write or wire for samples today

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Taylor Instruments, recording and controlling temperature and pressure in the various processes in this modern research laboratory and testing kitchen of the Griffith Laboratories, Chicago. It's a miniature modern kitchen for sausage manufacturing, curing and smoking, also canning of meats.

If they're good enough for Griffith Laboratories they're *even better* ~~good enough~~ for you!

WHY should Griffith's use of Taylor Instruments in this test kitchen be the best reason for your having Taylor control in your plant?

Because if precise control of temperatures and pressures is necessary in this test kitchen, under technically trained men, it's doubly important to let the non-technical men in the plant have the benefit of these same tools. In fact, we know that with Taylor controls on the job, inexperienced men can get the same results as experts in a laboratory.

After all, the consumer judges you by what comes off your production line. Financial losses in unmarketable product are far greater when they result from the production line than

when they occur in the laboratory. And financial losses aside, this is no time to risk wasting good meat!

If you'd like to have "laboratory control" in your packing plant, call your Taylor Field Engineer! Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. *Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.*

Taylor Instruments
— MEAN —
ACCURACY FIRST

★ KEEP ON BUYING U. S. WAR BONDS AND STAMPS ★

IN HOME AND INDUSTRY

United States Department of Agriculture

Budget Bureau No. 40-R505
Approval Expires 12/31/44

FDO 27-2 _____

Permit No. _____

BUTCHERS' Application and Permit for Livestock Slaughter¹

Name _____ State _____

Post Office _____ County _____

Number or Weight of Livestock Slaughtered in 1941 and Sold²

	Cattle (1)	Calves (2)	Hogs (3)	Sheep and Lambs (4)	Total Live Weight (5)
	Number	Number	Number	Number	Pounds
January					
February					
December					
Year					

I hereby certify and represent to the United States Department of Agriculture that I am the slaughterer named above, or his agent duly authorized to make this application in his behalf, and that the data herein are correct to the best of my knowledge and belief. I agree to provide and maintain sanitary and adequate facilities as defined and to collect ration points or their equivalent when required for all meat I deliver and to make required reports.

The above-named individual or firm is hereby authorized to slaughter during each month of the calendar year, the number of each type of livestock slaughtered during the corresponding month of 1941, or the total live weight of all livestock slaughtered during the corresponding month of 1941, whichever is shown herein.

Signature of Applicant _____

Authorized Agent, United States
Department of Agriculture

¹For persons who in 1941 slaughtered livestock with a total live weight of not more than 300,000 pounds, except farmers who slaughtered not more than 10,000 pounds.

²Fill out either columns (1), (2), (3) and (4), or column (5).

Slaughter Permits

(Continued from page 11.)

stamped or stenciled on the meat with approved violet branding ink or marked thereon with a pencil approved for kosher marking. Meat sold by a farmer directly to a consumer will be properly identified if it carries a tag stamped with the permit number.

Penalties for Violation

Any person who wilfully violates any provision of FDO 27, or who by any act or omission falsifies required records or information, or who conceals a material fact, under this order may be prohibited from continuing in business and also is subject to criminal prosecution.

Each local slaughterer, butcher or farm slaughterer will be required to collect ration points and make required reports for all meat sold or transferred by him after meat rationing goes into effect.

State and county USDA war production boards will inaugurate a program designed to acquaint all slaughterers and livestock dealers and agents with the provisions of FDO 26 and 27. Meetings will be held at the earliest possible time before April 1 and USDA boards will make every effort to contact slaughterers.

The boards have been instructed to cooperate with local slaughterers and butchers in the preparation of petitions

THE RESULTS OF CONTINUOUS RESEARCH



Today's need for conservation of materials is a vital problem facing every packer. Aware of actual necessity of making products go further, Afral's research laboratories have been bending every effort towards this end.

Consult the Afral representative — he has an interesting story to tell you about a product which will save you money and also increase the dietetic value of your processed meats! Let him show you how you can improve your products, conserve materials, and increase your profits.



AFRAL CORPORATION

601 West 26th Street

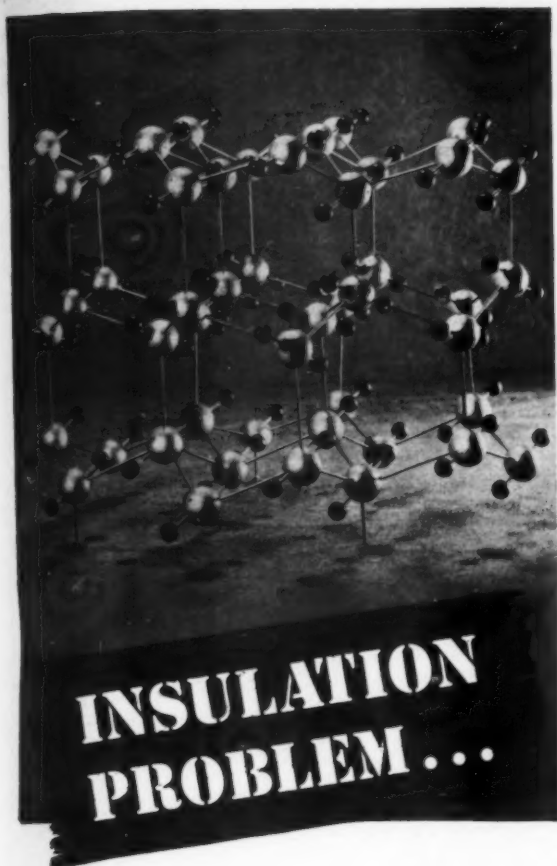
New York, N. Y.

DRY and LIQUID SEASONING

"HONEY SWEET" SUGAR CURE

SUGAR SEASONING COMPOUNDS

QUALITY BINDERS



THE STRUCTURE shown above represents one of the fundamental insulation problems in refrigeration. It is, in effect, the "catalyst" in which vermin and mold breed . . . it favors the activities of termites . . . and it is the basic cause of rot. It is a physicist's representation of molecules of water . . . in crystal form, as ice. The small balls represent hydrogen atoms, the large balls oxygen atoms.

Water, or moisture, causes no insulation problems, however, when J-M Rock Cork is used for low-temperature insulation. For J-M Rock Cork is sealed against moisture . . . is immune to termites, vermin, mold. It can't rot, does not absorb odors.

Rock Cork is essentially mineral wool, one of 4 basic materials from which all Johns-Manville products stem: Asbestos, asphalt, diatomaceous earth and mineral wool.

Today, the prime task of Johns-Manville is to make these products as fast and as well as possible for war needs until Victory is won. Johns-Manville, 22 East 40th Street, New York, N. Y.



**Johns-Manville
ROCK CORK**

UNCLE SAM



needs fats and oils

The longer the war, the greater the need Uncle Sam has for fats and oils. This is why plants producing fats or oils should be thinking now in terms of added capacity. If you are called upon for greater production, will your plans be ready? Do you know your expansion possibilities—the new equipment you will need—the necessary repairs or parts? Have you the figures to show what production you can obtain through such expansion?

Uncle Sam is going to need more fats and oils. Your part is to hold yourself in readiness to produce them. We urge you to consult with an Expeller Engineer about the possibilities of increasing your production. Remember, too, that after the war all types of equipment will be in great demand. That's another reason for prompt and thorough planning now.

THE V. D. ANDERSON CO.
1937 West 96th Street • Cleveland, Ohio

**ANDERSON
EXPELLERS**

C-D

TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

for relief where inequities exist in connection with quotas based on 1941 operations. Petitions for relief will be submitted to state boards or to the FDA for decision as to adjustment.

Under FDO 26 (requiring the licensing of livestock dealers and agents) permits will be issued by state and county USDA war boards. All livestock

dealers and agents engaged in the purchase and sale of livestock who are not registered at a posted stockyard under the provisions of the Packers and Stockyards Act, 1921, are required to obtain a permit before April 1. Persons operating auction markets who sell livestock for others on a commission basis are required to procure permits.

United States Department of Agriculture

Budget Bureau No. 40-R-503
Approval Expires 12/31/44

FDO 27-3

Establishment or Permit No. _____

LOCAL SLAUGHTERER'S APPLICATION AND PERMIT FOR LIVESTOCK SLAUGHTER¹

Name _____ State _____

Post Office _____ County _____

Weight of livestock slaughtered in 1941.
Establishment or Permit No. _____

Month	Cattle (1)	Calves (2)	Sheep Lambs (3)	Hogs (4)
	Dressed Weight			Live Weight
	Lbs.	Lbs.	Lbs.	Lbs.
January				
February				
March				
April				
May				
June				
July				
August				
September				
October				
November				
December				

I, the undersigned, do hereby certify and represent to the United States Department of Agriculture, that I am the slaughterer named above, or his agent duly authorized to make this application in his behalf, and that the data herein are correct to the best of my knowledge and belief. I agree to provide and maintain sanitary and adequate facilities as defined and to collect ration points or their equivalent when required for all meat I deliver and to make required reports.

The above-named individual or firm is hereby authorized to slaughter for delivery to other than governmental agencies and authorized processors during each month of the calendar year that percentage of his slaughter during the corresponding month of 1941 which is specified by the Director of the Food Distribution Administration.

Signature of Applicant _____

Authorized Agent, United States
Department of Agriculture

¹To be used for persons who in 1941 slaughtered livestock with a total live weight of more than 300,000 pounds and who are not registered under Meat Restriction Order No. 1.

FLASHES ON SUPPLIERS

HINDE & DAUCH PAPER CO.—Paul Meelfield, advertising manager, Hinde & Dauch Paper Co., has been named manager of advertising and sales promotion. Mr. Meelfield, who has been associated with the company since 1914, will direct development of new corrugated board packaging applications, a field which has been greatly stimulated by demands of war goods manufacturers. Assisting him will be Reed Grun-

den, former art director, while Harold Zeitheim will assume direction of the art department.

BASIC FOOD MATERIALS, INC.—Ray F. Beerend, president of Basic Food Materials, Inc., Cleveland, announces that the concern has appointed Charles M. Cox of St. Louis, Mo., as sales representative for Missouri, Iowa and Kansas. Mr. Cox has a wide experience in the meat packing industry and is well suited to render a constructive service to users of Basic products.

Up and down the MEAT TRAIL

White Retires as Swift

Head of Public Relations

Arthur D. White, for 52 years a member of the Swift & Company organization in its public relations and advertising activities, retired from active service on March 15.

John Holmes, president of Swift, announced Mr. White's successor as public relations department head will be



G. REITINGER



A. D. WHITE

George C. Reitinger, 38, who served as an assistant for the last nine years. Albert W. Bates was appointed assistant department head.

In 1891, as a youth of 13, Arthur White applied to Gustavus Franklin Swift, founder of the company, for a job as messenger in the company, which then had been incorporated only six years. At the time of his retirement, Mr. White's service record was the longest among the meat packing concern's 76,000 employees.

Mr. White rose rapidly from office boy to clerk and then to assistant in the newly organized advertising department. Soon he was advertising manager and later devoted his attention to the growing industry's many-sided public relations problems, thus becoming a pioneer in the field of industrial public relations.

Mr. White's long span of service covered most of the growth of the company from an employer of little more than 3,000 persons to the present nation-wide organization of 76,000. Actually he was employed part-time in 1889 and 1890 during the summer vacation period but did not become a full-time employee until 1891. At that time, Swift & Company had only three plants—at Chicago, Kansas City and Omaha.

After serving in the hog buyer's office, he became office boy for Louis F. Swift, son of the founder and later to become the company's head. In 1895, however, White was transferred to the advertising department and in 1903 he became

Personalities and Events of the Week

One of the most significant and beneficial results of food rationing will be a keener public appreciation of brand names, Marshall Field III, founder of the *Chicago Sun*, told members of the Chicago Association of Manufacturers' Representatives in a speech on March 8. His topic was "Chicago—1953."

Peter Eckrich & Sons, Inc., Indiana and Michigan firm specializing in sausage production, is now producing a chop suey product which is sold in cartons.

Miss Stena Marie Holdahl, director of home economics of Kingan & Co., Indianapolis, was one of the principal speakers of a "war emergency council" during the tenth annual meeting of the Indiana Restaurant Association. She spoke on meat alternates and extenders.

Lawrence M. Crowe, 73, who retired 15 years ago as a special policeman at the plant of Kingan & Co., Indianapolis, died early this month in that city.

Kuhner Packing Co., Muncie and Ft. Wayne, Ind., has established a new buying station at the old Mutchler plant, Decatur, Ind., according to an announcement by H. C. Kuhner, president. The new station, it is explained, will broaden the firm's livestock purchasing facilities.

Con Yeager Sales Corp., Pittsburgh, Pa., will continue in business at 1024 Fulton bldg., it is announced. New officers include Karl S. Von Senden as president and W. J. Meyer as secretary. These men were formerly vice president and secretary of the firm, respectively.

Hon. J. A. MacKinnon, Canadian Minister of Trade and Commerce, on March 16 stated that a permit will henceforth be required for export of horse meat to any destination. Restrictions on horse

advertising manager. In 1920 he became head of the public relations department. Among the first men to develop an advertising program for meat on a national scale, he was one of the founders of the National Meat Packers Association, which later became the American Meat Institute.

Before joining Swift & Company, Mr. Reitinger was assistant radio and real estate editor, radio columnist and news broadcaster for the *Chicago American*. He is a graduate of the University of Chicago. Mr. Bates, a graduate of Oregon State College, is well known to newspaper editors and publishers throughout the nation as former executive-secretary of Sigma Delta Chi, journalistic fraternity.

meat arise from a threatened shortage of meat for feeding ranch animals on Canadian fur farms.

It has been announced that Robert Burrows has been granted a temporary leave of absence by J. C. Wood & Co., Chicago provision brokers, in order to serve as administrator of Food Distribution Order No. 20. Mr. Burrows, a recognized authority on lard, will have his office in Chicago.

Thomas G. Kensett, controller of the Seymour Packing Co., Topeka, Kan., has been elected to active membership in the Controllers Institute of America, a technical and professional organization of controllers devoted to improvement of controllership procedure.

J. F. Brandt, controller of Swift & Company, has been named to an important committee of the Controllers Institute of America.

Goldring Packing Co. has just completed a meat and vegetable processing and canning plant as an annex to its meat packing plant at Vernon, Calif. The unit is housed in a building formerly used for meat canning several years ago. To the meat canning equipment already in place, the company has added facilities for processing and canning corn and beans and cleaning and dicing potatoes. Max Goldring, president, declared remodeling of the existing building and meat canning machinery, together with the acquisition of new vegetable processing and canning machinery represents a total outlay of approximately \$20,000. The plant will fill government orders.

The Cudahy Packing Co. Los Angeles unit has solved its delivery and truck replacement problem by completing a transaction with the Garibaldi Trucking Co. of Maywood, Calif., for using the latter's trucks for meat delivery on a leased basis.

Richard Foorman, 19, son of Mose Foorman, president of Merchants Packing Co., Los Angeles, was one of the 300 students of the University of California at Los Angeles who enlisted in the Army in a single group recently. He was in his sophomore year.

Frank S. Tatham, manager of Swift & Company's La Crosse, Wis., plant, has tendered his resignation with the company to establish his own poultry business. The firm will be known as Tatham and Pagel, and will operate on a partnership basis.

A photo of Corp. Dayton L. Ivins, Elmhurst, Ill., formerly a provision broker affiliated with the firm of Lacy Lee, Inc., Chicago, was published recently in the *Chicago Herald-American* in connection with a photograph prize feature the newspaper is currently running. Mr. Ivins was shown at an undis-

FOR EXPERT ADVICE ON CONSERVATION OF MATERIALS

Consult Fearn!

FOR PROFIT-BUILDING INGREDIENTS, SUPPLIES

Makers of exceedingly fine materials for the Meat Packing Industry

Our resolve to wage an unrelenting search for revolutionary, new, *exclusive* sales-getters has now in wartime been broadened to include the development of sound plans for conserving materials and extending supplies. The Fearn Representative is qualified to help you maintain your standards of quality in the face of today's abnormal conditions.

Contact him today. Learn how to make your product look better, taste better, sell better, enjoy better quality. Have him point out simple but effective ways of conserving materials, extending the meat supply, improving quality, increasing sales and boosting profits.



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701 707 N. Western Ave.

Chicago, Ill.

closed location overseas, reading the Army's daily newspaper, *The Stars and Stripes*.

Albert B. Hinman, 61, division superintendent at the St. Joseph, Mo., plant of Swift & Company, died on February 19 after a three-month illness. He had headed the by-products division at the plant and was affiliated with Swift for 41 years.

Wildridge O. McIntyre, 64, retired department superintendent for Armour and Company at St. Joseph, Mo., died recently at a local hospital. He retired in April, 1940, after 40 years of service with the company.

A. A. Lund, manager for Armour and Company at Fort Worth, Tex., was named a member of the post war planning committee of the Fort Worth chamber of commerce.

John Dolcich, 21, on leave since last August from A. L. Brahm Co., Pittsburgh, Pa., now is in Africa with the Army's 376 Bomb Group H.

W. Kirk Allen, manager of Armour and Company's Greenville, S. C., branch, was appointed associate rationing officer for foods in the state OPA office at Columbia, S. C.

Sam Bell, 58, for the past 20 years affiliated with Armour and Company in a sales capacity and prior to that connected with a wholesale grocery firm, died recently in a Raleigh, N. C., hospital after a short illness.

The Frye & Co. meat packing plant of Seattle, Wash., which was demolished and burned February 24 when a Boeing bomber crashed into it, causing damage estimated at \$550,000, carried \$1,251,000 worth of fire insurance, it was recently announced. The loss was divided as follows: \$250,000 loss in stock, \$200,000 on the building and \$100,000 in equipment.

W. R. Powell, 42, a native of Cedar-town, Ga., formerly associated with Geo. A. Hormel & Co., is making his bid for public office as candidate for a seat on the city commission in Chattanooga, Tenn.

C. A. Cushman, who retired earlier this year as general manager of the Swift & Company plant in So. St. Paul, has been elected president of the St. Paul association, a civic group.

Palumbo Bros., Philadelphia, wholesale dealers in beef, veal and lamb, have applied for a permit to operate a slaughterhouse.

A permit has been issued to the Lincoln Packing Co., Lincoln, Neb., for the construction of a \$30,000 addition.

Entries in the seventh annual Tri-State junior fat hog show and sale, to be held on April 3 at Memphis, already triple last year's total entries, G. D. Strauss of the South Memphis stockyards reported recently. A complete entry list of approximately 1,000 porkers is expected.

Charles H. Grakelow, director of supplies and purchases for the city of Philadelphia, has purchased 58 steers which will be fattened at the city-owned model farm to help offset the meat



"We want to see how you make ammunition out of our fats."

shortage situation in city institutions.

Announcement of the appointment of H. E. Bell, formerly of Kansas City, Mo., as manager of the Little Rock, Ark., branch of the Cudahy Packing Co. was made recently. He has been affiliated with the meat industry for 15 years, and at Kansas City served as an assistant branch house manager.

Charles Meyer, 70, a livestock buyer at some of the nation's principal markets for many years, who was affiliated with the packing industry for half a century, died recently in Chicago. His industry connections included the old S. & S. firm, Wilson & Co. and Superb Packing Co. His survivors include the widow, a daughter, and two sons—Hobart Meyer, manager of the Pensacola, Fla., branch of Wilson & Co., and Bert Meyer, connected with the Rath Packing Co. in a sales capacity at New Rochelle, N. Y.

Visitors to New York during the past week included Frank K. Foss, vice president, Wilson & Co., W. D. Hoffman, comptroller, P. W. Seyl, treasurer, M. S. Zimmerman, legal department, and J. M. Eagle, dog food department.

John Felsen, packinghouse products broker, has removed his office to 141 Broadway, New York. Mr. Felsen is well known throughout the New England and Metropolitan New York area. Products handled by him include pork and provisions, dry sausage items, cheeses, spices and specialties, as well as fresh and frozen meats.

T. M. Galvin, soap department, Armour and Company, Chicago, was a

visitor to New York during the past week.

While bacon was being smoked at the Acme Packing Co. plant, Madisonville, Ky., the interior of the curing room became ignited, starting a fire which resulted in \$400 worth of damage before firemen extinguished the blaze.

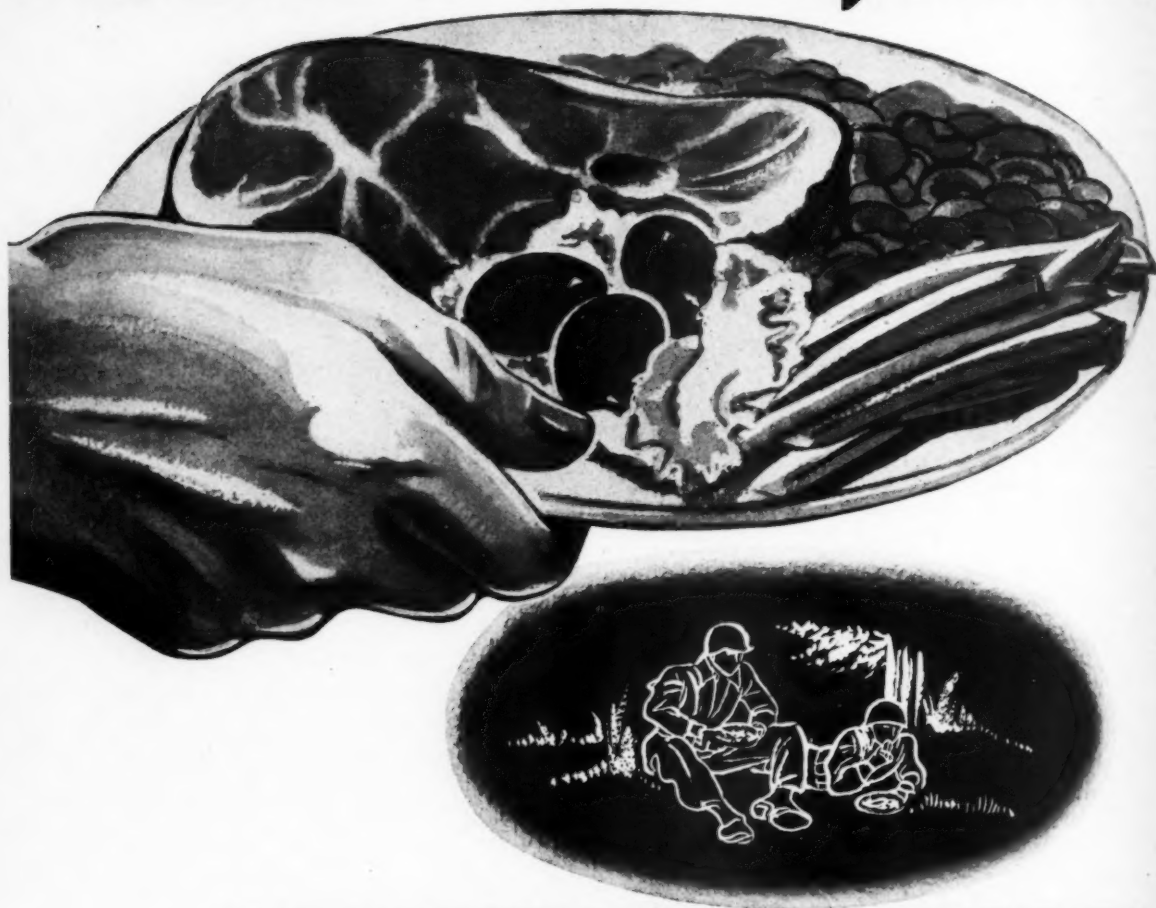
Veteran Meat Packer

A. J. Maurer Passes

A. J. ("Jake") Maurer, 70, founder of the Maurer Packing Co., Kansas City, Kan., and veteran cattle buyer with years of experience at the stockyards and over the ranches of the Southwest, died on March 13 from an illness that began during the Christmas holidays. Mr. Maurer had been a colorful figure in the meat industry for 50 years, having founded the company which bears his name 15 years ago. Earlier, he spent many years as buyer for Armour and Company.

Early in his career Mr. Maurer, representing various packers, rode over all the ranches of Texas, Oklahoma and Kansas buying up cattle and shipping them to Kansas City. He knew livestock men all through the Southwest, West and Northwest, and played an important part in building the Kansas City livestock market. Surviving him are his wife, Mrs. Mary D. Maurer, two sons, Arthur B. Maurer and Capt. William E. Maurer of the United States Army, and three grandchildren.

FOOD is a Weapon . . .



. . .and REFRIGERATION makes it Mighty!

in 1830 . . .

lack of Refrigeration and transportation started a New York newspaper on a campaign to forbid city children from eating fruits and vegetables. . . . Then the City Council, struggling with a serious epidemic of Cholera, prohibited the sale of fresh fruit to anybody.

That's a far cry from our present National Nutrition Program! Modern Refrigeration made the BIG difference and helped build a more vigorous and healthy nation.

Today, the responsibility of Vilter Refrigeration is WORLD-WIDE. Food is a "Weapon," for tanks, guns, planes, ammunition could not be MADE—nor USED to win battles—without the energy, strength and spirit of well-fed armies of men in factories and on battlefields.

To the effective protection of this prime "Weapon of Victory" Vilter Refrigeration Engineers have dedicated their every effort—today, as in years past . . . in addition to our record breaking production of armaments.

VILTER { FRIGID BLAST FREEZERS

One of the newest, fastest and most economical of all modern methods of Freezing. Below, Type B Unit with open-end trucks moved against the FRIGID BLAST Blower.



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Points in Blast Freezing of Poultry and Other Shrinkable Meat Products

By J. E. WATKINS

Midwest Engineering & Equipment Co., Chicago, Ill.

IN A recent article in *Ice and Refrigeration*, E. M. Funk offered useful and timely data on "Some Factors Influencing the Rate of Cooling, Freezing and Thawing in Dressed Poultry." We cite his article because it is typical of the bulk of investigations made up to the present into the processing of food products, in that conditions and methods of freezing were chosen more or less at random, depending upon the equipment available for the test. He says:

"Apparently there are no definite data available relative to the most desirable temperatures for freezing dressed poultry; however, it is believed that low temperatures (minus 10 degs. to minus 20 degs. F.) are more satisfactory. The temperature of minus 25 degs. F. was chosen for this investigation because this temperature could be easily maintained in the refrigerator, and it appeared to be an efficient extractor of heat."

The most desirable temperatures for freezing dressed poultry (or any other food product) are logically determined from a consideration of the economic factors entering into the process. Cost of operation and maintenance of the equipment, cost of handling, shrinkage or dehydration of the product, rate of freezing, and physical condition of the frozen product (does it retain its bloom; has it suffered from freezer burn?), all weighed together, contribute toward the choice of "most desirable" temperatures.

Fear of Freezer Burn

Right up to the present, in the face of a growing number of highly successful blast freezer installations, there has existed a great deal of confusion among meat processors, based on a fear of "freezer burn" in blast freezers. Undoubtedly this fear carries back to the first primitive use of portable fans in coil-equipped freezers, prompted by the need to speed up the output of outgrown sharp freezer spaces. The deterioration and losses due to dehydration and freezer burn were so great that the industry generally came to shudder at the very mention of blowers.

We propose in this paper to demonstrate that such confusion is based on a few simple misunderstandings, in order that the blast freezer may come into its own at a time when the nation needs, as never before, the best that industry can give it by way of output per unit of energy, unit of manpower and unit of floor-space.

PART I

Blast freezing may or may not cause freezer burn, depending on certain very definite factors which are discussed later. Pock marks may, under certain conditions, appear within a few days after freezing. Or, in a particularly poorly designed blast freezer, pock marks may appear during the freezing operation.

Secondary Dessication

It seems to be generally recognized that the reason pock marks do not always appear during the freezing process itself is that this appearance is the second stage of dessication. The first stage of dessication consists of purely superficial drying of the skin. After this is more or less complete, drying proceeds from the feather follicle and gives rise to the typical pock mark. If drying has been severe enough during freezing, both stages will show up. If not, the pock marking may appear shortly after freezing due to the fact that drying has reached the stage just before the bird went into storage. Freezer burn can be eliminated while simultaneously reducing the overall cost of freezing.

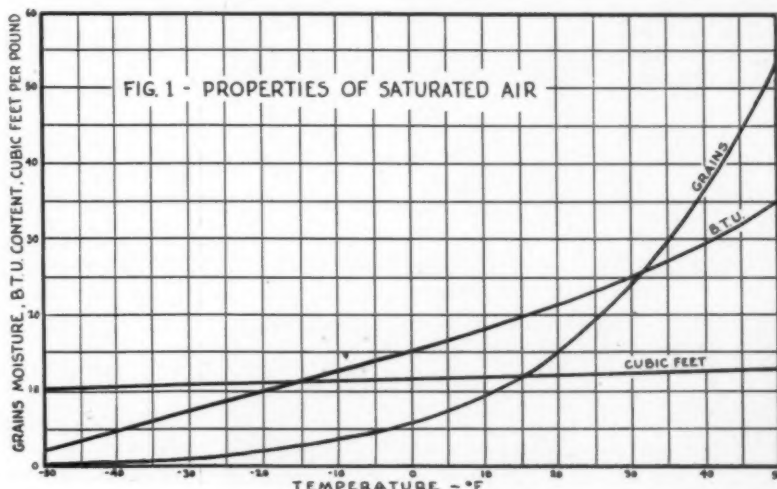
Figure 1 reveals a very important psychrometric principle: the fact that the moisture content of saturated air becomes more nearly constant as its temperature decreases. It is obvious that a fan operating in a 0 degs. freezer and blowing air over comparatively warm product will, if we assume a 10-deg. rise in the air temperature, result in the removal from the product of something less than 9.2 minus 5.5, or 3.7 grains of moisture per pound of air circulated. The same pound of air

warmed from minus 40 degs. to minus 30 degs., however, will pick up somewhat less than 1.02 minus .55 or .47 grains of moisture.

In neither case will the air be saturated before or after passing over the product, but the two differences in moisture content illustrate very nearly the ratio of shrinkage and dessication to be expected in the two instances, since the weight of air to be circulated per BTU, or per ton of refrigeration, is substantially the same in both cases. In fact, more air is required per unit of cooling at the lower 10 deg. range, in the ratio of 3.0 to 2.5, as a check from Figure 1 will demonstrate. It is obvious, however, that the rate of decline of moisture content per pound of air is far greater than the rates of decline of BTU per pound of air and cubic feet per pound of air.

From the foregoing it is clear that the lower the temperatures, with a given air range, the lower will be the moisture loss of the product. Somewhere along the line must be a range of air temperatures at which the moisture pickup is so slight that all appearances of dessication are eliminated, and at which shrinkage and overall cost per pound of product frozen balance each other.

Our experience has shown that this range lies in the immediate vicinity of minus 30 degs., in the case of blast freezers providing not less than 250 ft. per minute face velocity across the product. It is important that we make this distinction, since freezing in still air, even at minus 30 degs., precludes any possibility of controlling air temperature ranges in the immediate vicinity of the product. W. J. Finnegan has already dealt admirably with this problem of freezing in older style freez-

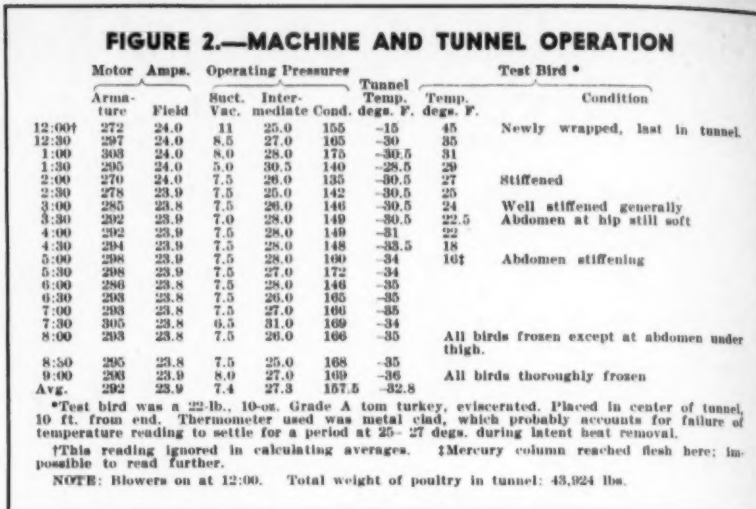


ers in "Economic Aspects of Pre-Freezing Bulk Foods Before Storage," published in *Refrigerating Engineering*.

Because it is usually desirable to install a large blast freezer of the "tunnel" type in a space taking up much of a bay, thus allowing for loading and unloading from the ends, cross ventilation is adopted. However, the factor "cost of operation" must be taken into consideration.

From Figure 2, which shows the results of an actual test, it is clear that nine hours were required to freeze approximately 44,000 lbs. of turkeys. Including blower motor heat and leakage through the walls of the tunnel, refrigeration at the average rate of 64 tons was absorbed during this operation. The tunnel used in the test measures 17 ft. x 52 ft. Had lengthwise circulation been used, approximately one-third the amount of air actually moved would have been sufficient to take care of the load, with the same air velocity, average temperatures and therefore substantially the same freezing time.

However, this would have meant three times the air temperature range obtained with cross-ventilation, calling for much lower ammonia evaporating temperature in the cooling coil. The cost of operating the ammonia compressors and the first cost of the compressors, under these conditions so far outweighs the extra cost of blowers and blower operation, that the economic ad-



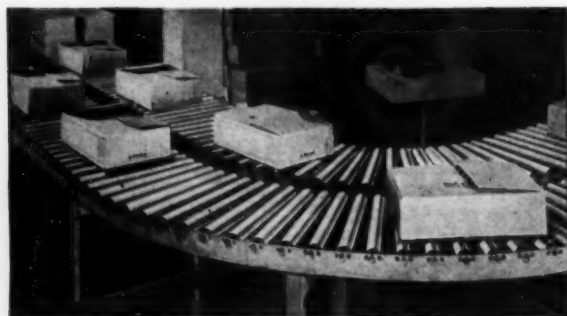
vantages of cross-ventilation are evident. Unless great care is exercised in holding maximum air temperatures within proper bounds with lengthwise circulation, product frozen in the higher temperature air is likely to get out of hand. "Staging" of the freezing process presents the same danger.

The equipment used in this test was lately installed for the Jerpe Commission Co., Omaha, Neb., and included the tunnel mentioned previously, utilized in connection with a 15-in. x 10-in. booster

compressor and a 9-in. x 9-in. standard compressor duplexed on a 360 r.p.m. synchronous motor. The purpose of the test was to determine the cost of power per pound of poultry frozen. All birds were Grade A tom turkeys ranging in weight from 17 to 25 lbs., each wrapped loosely in a single 36-in. x 40-in. sheet of 35-lb. white wax paper tied with one string loop, and frozen in 18- x 24- x 9½-in. fibre boxes with the lids removed, three birds in box.

Their temperatures, taken in the

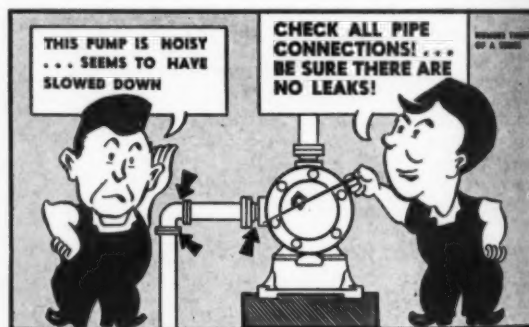
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heavy part of the drumstick, varied from 42 degs. to 45 degs. at the time the blowers were turned on. The tunnel temperature was read every half hour from a thermometer fastened to the end of a rack 10 ft. from the end of the tunnel and halfway between the two sets of louvers. The tunnel was loaded except for one rack, which was left out of the center end to provide space for reading the thermometer and judging the progress of the freeze.

It will be noted from Figure 2 that the last section to freeze was a small portion of the abdomen directly under the thigh. Thus our experience corroborated that encountered in Mr. Funk's investigation. He attributed the greater time required to freeze the abdomen of 6-lb. fowl to the deeper layer of fat lying in this region. Since our birds were wrapped, we were inclined to the belief that the insulating effect of the air in the abdominal cavity might be a contributing factor. Unfortunately, we were not sufficiently interested in rates of freezing in different sections of the same bird to check this phenomenon with unwrapped birds. And we lacked the necessary instruments.

Because the test was run during December, and since it was desired to approach summer condensing conditions as nearly as possible, it was necessary from time to time to alternate between the two condenser-cooling tower water pumps serving the plant. This accounts for the fluctuations in condensing pressures.

In calculating cost of operation, 7½-hp., or approximately one third of the plant's total condensing pump horse power, was charged against the duplex unit operating on the tunnel, since the duplex unit was delivering about one third of the plant's total capacity during the test. The nine 5-hp. blower motors were charged in at full load. On this basis, with 8-mill power, the total power cost during the 9-hour test was \$10.78, or .0245c per pound of poultry frozen.

Second and Third Tests

Figure 3 lists the warm and frozen weights of six boxes of Grade A tom turkeys, frozen during the above test and wrapped and boxed in the manner described above. These boxes were distributed on racks, all placed within 15 ft. of the end of the tunnel. Weights, both warm and frozen, were taken to the nearest ¼ oz., and represent the weights of the birds minus paper and string. From the table it is apparent that the shrink measured 1 lb. 2½ oz. from 346 lbs. 10 oz. warm weight, or .334 per cent.

Although the plant in question was freezing only turkeys at the time these tests were made, it was possible to side-track some chickens and fowl for a shrink test. Figure 4 lists the various types and grades tested, with results obtained. All birds were frozen unwrapped, six in a box. We list only the total weights per box. The warm poultry was weighed in the writer's absence,

FIGURE 4—SHRINK TEST ON SMALLER BIRDS									
Box No.	Grade & Style	Warm Weight		Frozen Weight		Loss in Ounces	Per Cent Shrink		
		Lbs.	Oz.	Lbs.	Oz.				
1....	Grade A & B roasters, eviscerated	16	8	16	7½	½	3%		.237
2....	Grade B & C fowl, eviscerated	15	11½	15	11	½	3%		.296
3....	Grade C roasters, eviscerated	23	5½	23	3½	2	1½%		.42
4....	Grade C roasters, eviscerated	16	10	16	8½	1½	1½%		.517
5....	Grade C fowl, eviscerated	15	11½	15	10½	1	1½%		.349
6....	Grade A fowl, New York dress	19	3	19	1½	1½	1½%		.53
7....	Grade A & B fowl, New York dress	25	6½	25	4½	2	1½%		.43
8....	Grade A & B fryers, New York dress	18	15½	18	14½	1	1½%		.535
9....	Fancy Fowl, New York dress	35	¼	34	14½	1½	1½%		.298
TOTALS		186	7½	185	11½	11½	11½%		.39

All birds were unwrapped, frozen six in a fibre box. The eviscerated poultry was in boxes with lids loosely applied, while all New York dressed samples were in sealed fibre boxes.

FIGURE 3—SHRINK TEST ON GRADE A TOM TURKEYS									
Box No.	Warm Weight		Frozen Weight		Loss in Ounces	Per Cent Shrink			
	Lbs.	Oz.	Lbs.	Oz.					
1....	53	13½	53	11	2½	3½%			.319
2....	52	10	52	6½	3½	3½%			.346
3....	56	9	56	5½	3½	3½%			.411
4....	62	5½	62	3	2½	2½%			.226
5....	64	13	64	9½	3½	3½%			.313
6....	56	7	56	3½	3½	3½%			.352
TOTALS		346	10	345	7½	18½	18½%		.334

by others, but he was present at the weighing of the birds after freezing.

We should remark here, that the samples all remained in the tunnel about 12 hours so that they might be subjected to the effect of the tunnel as long as could be expected at any time in production.

EDITOR'S NOTE: The second article

dealing with "The Case for Blast Freezing of Poultry and Other Shrinkable Food Products" will appear in an early issue of *The National Provisioner*.

AMI AD. BLASTS BLACK MARKET

In its continuing effort to help "black-out" the black markets, the American Meat Institute is presenting some forceful and vital facts to the public in a new large-space newspaper advertisement, "Our Country's Crisis in Meat." It is being published in newspapers throughout the country.

Some of the highlights of the advertisement explain what black markets are, what consumers can do to check them, the dangers involved, and what can be done to prevent the growth of the black market evil. Included in the advertisement is a consumer pledge to have no dealings with illegal meat operators.

SLAUGHTER PERMIT STAMPS

to effectively meet the requirements of new Food Distribution Order #27

Send Your Order Immediately!



PERMIT
NUMBER
Hand Stamp
ONLY \$3.75 EA.
(4 CHARACTERS)

Regulation ¼" letters, made of rust-proof metal, with hard wood handle. Letters are hand engraved, deep cut for clear, clean-cut impression. 10% discount allowed on orders of four or more stamps (duplicates).

FOR EXTRA NUMBERS OR LETTERS (OVER 4), ADD 40c EA.

EFFECTIVE APRIL 1ST

New Food Distribution Order No. 27 of U. S. Dept. of Agriculture, Food Distribution Administration, requires as of April 1, 1943, that all wholesale cuts of meat be marked with establishment or permit numbers. All marking needs are effectively satisfied with GREAT LAKES equipment!



PERMIT NUMBER Hand Stamp
ONLY \$4.95 EA. (7 CHARACTERS)

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Recent War Agency Orders Affecting the Meat Industry



IN RECENT days, the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and announcements affecting the meat packing and sausage manufacturing industry:

POULTRY.—Specific margins between grades of live poultry were established this week by OPA in Amendment 6 to Revised MPR 269. Maximum prices at wholesale for Grade B live poultry were set at 1½¢ per lb. below specific top Grade A ceilings named previously in the live poultry regulation. Grade C ceilings were fixed at 4¢ per lb. below Grade A. Simultaneously, the method of grading ducks was revised and 13 other changes were made in the poultry order.

SOAP STOCKS.—Fixed dollars-and-cents maximum prices for certain raw and acidulated soap stocks at West Coast points were named this week at the same levels as ceilings set previously for these products when sold in the Midwest. New West Coast ceilings include cottonseed foots, soybean foots, soybean oil and acidulated cottonseed foots. Certain increases were granted in the new Amendment 25 to Revised Price Schedule 53 on some distilled fatty acids.

GREASE AND LARD OILS.—Need for increasing production of grease and lard oils was discussed at a recent meeting of the grease oil producers industry advisory committee of the FDA. The committee recommended that raw materials for production of these oils should be channeled to producers in sufficient volume to permit capacity plant operations. One factor limiting current output is the difficulty oil producers are experiencing in obtaining greases, due to reluctance of grease producers to sell. Members of the committee include C. L. Delaplane, Swift & Company; G. G. Fox, Armour and Company, and J. C. Stentz, John Morrell & Co. At another recent meeting, members of the fatty acid manufacturers industry food advisory committee discussed ways of combating the shortage of fats and oils and was asked to report on the feasibility of pressing lard oil with existing equipment. Members of this committee included Edward W. Freundt, Armour and Company; Stanley G. Goranflo, Wilson & Co., and Dr. D. L. Weatherhead, Darling & Co.

DRIVERS-MECHANICS.—The War Manpower Commission has issued a release stating that U. S. employment offices have been instructed to refrain

from urging the transfer to any other jobs of truck drivers and maintenance mechanics employed by trucking companies and garages, provided these workers are engaged in service for essential activities. The U. S. employment offices determine in each case involving the transfer of workers whether or not the individual is in an essential activity, thus preventing robbing of one industry to feed another.

FATS-OILS.—Movement of peanut, soybean, cottonseed and corn oils into commercial channels will be controlled on a monthly allocation basis, effective April 16, Secretary of Agriculture Wickard has directed under FDO 29. The order was issued to provide satisfactory distribution of available supplies. Three types of movements of these oils will be allocated: from crushers to refiners and industrial users; from refiners to other shortening manufacturers; and from refiners to margarine manufacturers. It does not include movement to or between wholesale or retail handlers. Each month an allocation of each of the four oils will be made according to civilian and war agency requirements. Permits to ship or receive must be obtained by these buyers and sellers. Persons covered by the order are required to fill out their first month's applications for allocations and send them to the fats and oils branch, FDA, Department of Agriculture, Washington, by March 25. Allocations will be made within ten days and the allocation period will run from the 16th

Smoke House Walls Now Cleaned Faster, Easier!

By using an improved technique developed by the Oakite Technical Department, you can now save considerable time and effort in cleaning walls, conveyor mechanisms and coils of rotary-type smoke houses. One plant, for example, does this work in less than HALF the time formerly required!

Just apply recommended Oakite solution with the Oakite Solution-lifting Steam-Detergent Gun on walls and conveyor mechanisms. Then, on coils, use the NEW "flow-on" method.

Details FREE!

Heavy soot and grease accumulations are THOROUGHLY removed. No tedious hand work! So you do the job FASTER, EASIER... do it without harming smoke house walls or equipment surfaces! Send for FREE details TODAY!

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THOMAS Safe BARREL TRUCKS

- Trucker Never Touches Barrel
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Narrower than load, this truck handles any size barrel or drum up to 1000 pounds, regardless of bilge size. Easy to load, easy to move in and between tightly packed rows, easy to unload.



THOMAS PLATFORM TRUCK, MODEL 360

Heavy, rigid platform trucks made in a size and capacity for every food handling need. Strong angle steel frame welded into a one-piece unit with running gear supports. Smooth hardwood boards laid flush inside angle frame.



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● Simplify posting of ceiling prices, as required by OPA . . . with "blackboards" printed in black and yellow on extra heavy stock. Black surface readily "takes" chalk for marking in items and prices. Stands up under erasures. Ample space for items, plus unruled space for special items and announcements. Attractively imprinted with your firm name, brand name and/or slogan.

100 for \$40.00

200 for \$65.00

300 for \$90.00

500 for \$140.00

1,000 for \$200.00

2,000 for \$300.00

Above prices include imprinting. Substantial discount without imprinting. SEND \$1.00 FOR TWO SAMPLES.

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of each month to the following 15th. Application blanks (permit forms) will be WPB Forms, PD 600 and PD 601. Form 600 will be used by buyers of these oils and Form 601 for persons requesting permission to ship. Movements of crude oil except to industrial users will be limited to tank car, tank truck and tank barge lots. Movements of margarine and shortening oils also will be limited to tank car and tank truck lots.

CORN.—OPA has placed permanent maximum prices on corn to apply at every stage of distribution. Recognizing seasonal price variations and carrying charges, the new MPR 346 sets peak prices for all varieties and types of corn sold by farmers, truckers, local elevator and terminal market operators and retail dealers. It also names top prices at which corn may be sold on future exchanges. Typical peak under MPR 346 is \$1.02 per 56-lb. bushel of No. 2 yellow corn at Chicago. The new dollars-and-cents maximums will represent the top prices for cash corn until April 30; thereafter, maximums will increase $\frac{1}{4}$ c per bushel on the first and fifteenth of each month until September 30.

CAR CLEANING.—To speed the movement of war materials and more fully utilize the freight car supply, Joseph B. Eastman, Director of Defense Transportation, has appealed to shippers to remove dunnage, nails, strapping, and other debris from cars to permit immediate reloading without preliminary cleaning by railroad forces.

Hog Ceilings Dodged

(Continued from page 11.)

who commented today with respect to this organization seemed not to have been familiar with these facts. There also seems to have been a misunderstanding regarding the composition of the American Meat Institute. Its members are more than 400 meat packers of all sizes and descriptions, including sausage makers. This organization has been cooperating energetically with all branches of the government and will continue to cooperate in every way possible."

Packer Committee Named

At the request of OPA, NIMPA appointed a committee of nine to work with government officials in formulating detailed plans and price schedules for imposing ceilings on hogs at an early date. Members of the committee are:

Earl Thompson, Chicago; Wells Hunt, Baltimore; W. C. Codling, Albany, N.Y.; F. E. Wernke, Louisville; Carl F. Cruse, Seattle; W. C. Faulkner, Alabama; Henry Neuhoft, Jr., Dallas; Henry Levy, San Francisco, and Harry Sparks, St. Louis.

Even though the meat packing industry may be divided on the question of livestock ceilings, producers are presenting a solid front against them. This was brought out at the hearings on March 17 and 18.

P. O. Wilson, chairman of the live-

stock groups, said the livestock industry was "unanimously opposed" to ceilings.

"Farmers and live stock producers are opposed to inflation, but they do not believe present farm prices can be called inflationary when compared with industrial prices and industrial wage rates," Wilson said.

"We are opposed to the theorizing and bungling of the OPA. We believe that those who persist in hindering the production of food should be held strictly accountable.

"Ceilings on live animals would not change consumer prices. They would ruin the farmer's bargaining power with packers and put him at their mercy. Ceilings would put the government in the position of guaranteeing packers profits."

Many speakers from midwestern producing regions said reports that the OPA was planning ceilings had caused prices to drop. Because of the uncertainty of future prices and production costs, many farmers have in recent days sold many sows which otherwise would have been held for increasing production, speakers said.

All emphasized that production costs had increased and that a reduction in hog prices would discourage feeding operations.

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Point Rationing

(Continued from page 12.)

same as any member of the public. Industrial users must register with OPA local boards between March 29 and April 10 in order to obtain their point allotments. They may open ration bank accounts if they so desire.

RESTAURANTS AND HOTELS

All establishments in this category are "ultimate consumers" and must begin to pay points for any of the newly rationed foods they buy beginning March 29.

Restaurants, hotels, dining cars, prisons, etc., will apply to OPA beginning March 29 and will be given an allotment of points that will reduce them to approximately the same basis as the private individual as to rations of the various foods. These point allotments must be deposited in ration bank accounts, if the institution has one, to be drawn against whenever a purchase is made on and after March 29.

As is the case in processed foods, boarding houses will operate under the "pooled book" plan, that is, they will buy with red stamps obtained from the books of the boarders.

RETAILERS

Beginning on Monday morning, March 29, retailers will collect red stamps from their customers on every sale of the rationed foods according to the official point values. At least one consumer point table must be displayed in the store and, in addition, the point value of each item must be posted at or near the place the food is sold.

Retailers do not surrender any points collected when buying from their suppliers between March 29 and April 10. Instead, during the "point holiday," they may stock any of the rationed foods and accumulate the points collected on sales as a "working capital." Retailers begin to pay points on purchases made on and after April 11.

This two-week "point holiday" extends all through the trades which deal in the rationed items, except where a member of a trade—be he retailer, wholesaler, processor or producer—makes a direct sale of one of the rationed foods to a restaurant, hotel or other "institutional user," or to an industrial user or industrial consumer. In the case of these direct sales, points must be collected beginning on Monday, March 29, although shipments in transit to them as of midnight March 28 are "point free." However, these shipments must be included in the inventory which they report.

Purpose of the "point holiday" is to permit wholesale and retail distributors of the rationed foods to maintain inventories and, in the case of retailers, to build up a "working capital" of points. Wholesalers and retailers will register with OPA local boards during the period May 3-14, and will be given an allowable inventory stated in points.

When buying meat from his wholesaler, the retailer will have the benefit

of a point discount below the consumer point values to make up for trimming, waste and shrinkage. This allowance will range up to 20 percent, depending upon the kind of meat involved, and will be recognized in lower point values on the official "trade" table.

Retailers whose dollar volume of all food sales exceeded \$5000 during December, 1942, as well as all chain stores and mail order houses, must open ration bank accounts on or after March 29. Those retailers owning one store whose December, 1942, sales of food were \$5000 or less may open a ration bank account or not, as they see fit.

MISCELLANEOUS FEATURES

Point values for the entire list of newly rationed foods will be the same in every retail store in the country—just as they are for canned goods. There will be approximately 150 meat items on the official table of consumer point values, and a separate chart for kosher stores with about 60 types and cuts.

Changes in point values will be made from time to time, but probably not oftener than once a month, to reflect changes in supply and in consumer demand.

For the benefit of ranchers, farmers, prospectors and others who customarily buy meat, cheese, lard, etc., in bulk for use over long periods of time, the rationing regulations will allow the forward validation of stamps. In these cases, on application to the local board, the consumer will surrender as many red stamps as his contemplated purchase involves, even though some series may not become valid for weeks or months ahead, and will receive a bulk point certificate which will permit him to make his quantity purchase.

Every pound of meat, cheese and all of the rationed items will be sold under the point system, even in the case of sales to the Army, Navy and lend-lease. These latter buyers, however, will have point credits to the full extent of their needs in official ration bank accounts and may buy as much as they need on presentation of the correct number of points by means of ration bank checks.

By order of the Secretary of Agriculture, none of the rationed meats may be used in the manufacture of dog foods. The OPA rationing plan makes no provision for pet rations.

OVERTIME PAY CLARIFIED

The Secretary of Labor has issued an interpretative bulletin on the application to industry of the President's Executive Order 9240 on overtime payments. Contrary to interpretations previously issued, the new bulletin states that premium pay required for work on the six holidays designated in the order may not be offset or credited against overtime or premium pay required for any other day or portion of the workweek by virtue of the order or applicable laws, such as the Fair Labor Standards Act and Walsh-Healey Act.

Kahn's Financial Report Shows Increased Profit

The annual financial report of the E. Kahn's Sons Co., Cincinnati, showed a net profit of \$249,072 for 1942 after provisions for all charges and taxes. This was equal to \$1.33 a share on common stock after preferred dividend requirements. It compared with \$229,709, or \$1.18 a share, in the previous year. The balance sheet as of December 31, 1942, listed current assets of \$3,097,663 and current liabilities of \$1,669,815. A year earlier, these items were \$2,257,088 and \$968,975, respectively.

Net sales during 1942 amounted to \$31,208,850, against \$23,281,749 in 1941, an increase in dollar volume of 34 per cent. Tonnage last year increased 4.34 per cent in pounds over 1941, topping all-time records. Taxes jumped from \$105,187 to \$174,232, an increase of \$69,045.

In the report, Louis W. Kahn, president, pointed out that during 1942 the OPA imposed ceiling prices on most of the products sold by the company, with no ceiling price on livestock. He added that "... from the time this restrictive order became effective, operations were carried on under most unfavorable conditions, as livestock prices advanced throughout the greater part of the year, while ceiling prices on finished products, based on appreciably lower livestock costs, remained constant. . . ."



L. W. KAHN

DENY LOCKER MEAT HOARDING

Locker plant patrons in at least one locality—namely, Los Angeles county—have not been found to be hoarders of meat, according to a report in *Ice and Refrigeration*. The magazine recently published a comment from the *Los Angeles Times*, which investigated the situation and found that the locker space rented to customers in that area was filled mainly with deer meat, or with fruits and vegetables raised by the customers themselves.

In reference to the *Los Angeles Times* article, the *Ice and Refrigeration* report states: "... In Los Angeles county, there are nine commercial frozen food locker establishments. These have a total locker capacity of about 650,000 lbs. The normal daily meat capacity in Los Angeles county under the 70 per cent of "normal" quota assigned by the OPA is 1,144,100 lbs. Thus, if all the frozen food lockers in the county were stuffed full of meat, which they are not, the total still would be only a little more than one-half of one day's consumption for the entire county population. . . ."

Motor Maintenance

(Continued from page 15.)

erally carry far more oil than is necessary for proper lubrication of the bearings. When running, most of this oil is carried on the outside diameter of the rings. This excess oil causes splashing and spray inside the bearing housing. Air currents that pass through the housing pick up the spray and deposit it on motor windings. Sealing the bearing against entry of air currents is therefore necessary and is accomplished in all modern designs by close tolerance, felt seals and air by-passes to offset blower action of rotating parts.

The purpose of the felt washer in

Most ball bearings used in horizontal motors are grease lubricated, although some supplied with vertical motors use oil. Follow the advice of the motor manufacturer in selecting a suitable grease. Carelessness in allowing lubricant containers to remain open often causes trouble from abrasive dirt. Soda-base soap greases are usually preferred on account of their high melting point and their stability. They mix readily with water, however, and tend to form an emulsion.

Ball bearings in distress can usually be detected by undue heating or unusual noise. Broken or nicked balls cause rapid destruction of the bearing. They can be detected by the "clicks." If the

Above 10 hp., the minimum gap should be .010 in.

Where coupled type motors are used, the couplings require regular inspection. Faulty alignment in a solid coupling is reflected in bearing trouble and vibration. Make sure that all dowel pins are in correct position and check the faces of the couplings with a feeler gauge after the bolts have been removed. Shift the motor position to make the faces of the two half couplings parallel.

Flexible couplings will operate under more severe misalignment without causing trouble; however, the two halves should be checked with a steel scale to make sure they are in alignment. Any misalignment means increased wear on the pins, fingers, and leather discs, whichever may be used. Special type flexible couplings should be checked according to instructions.

GENERAL GOOD MAINTENANCE PRACTICES

Keep motor off line when not needed. This prevents unnecessary wear of brushes, commutator and bearings and saves lubrication.

Do not leave field circuit excited unless motor has been especially designed for this type duty. Check temperature of shunt fields with thermometer to see that temperature does not exceed 90 degs. C. When field must be excited, caution maintenance men to be sure field circuit is opened before working on the motor.

Keep motor clear of metal dust or cuttings that can be drawn into wind-

ings and pole pieces. Magnetic attraction will draw metal parts into the air gap and damage windings.

When motor is to be taken apart, be sure to retain proper air gaps by checking bore of pole faces before dismantling. Reassemble, replacing poles and liners in their original position.

Note wearing parts and parts frequently replaced to determine anticipated repairs. Carry stock of replacement parts. Make survey of standard repair parts to avoid duplication of parts to be stocked.

these seals is often misunderstood. The real purpose of the felt is to keep out air and dirt. In itself it has little value for preventing leakage of oil once it becomes oil soaked. Bearing wear, which means radial movement of the shaft, spoils the effectiveness of the bearing seals. Replace all felt seals at the same time when replacing sleeve bearings. These felt seals should be ordered from the manufacturer of the motor. If it is necessary to make them in an emergency, use high-grade felt not less than 1/4 inch thick before compression. Make the inside diameter of the washer the same as the shaft or slightly less. Cut the felt true with edges at right angles to the surface of the felt. Oil leakage is generally aggravated by high temperatures. Keep bearings cool and use an oil that does not foam easily.

Ball bearings have become increasingly important with the use of totally inclosed and fan-cooled motors. In a sleeve bearing, as just explained, the shaft when in motion is separated from the bearing by the oil film. In a ball bearing, a series of steel balls act as the separating medium, both when the motor is stationary and when running. To keep the steel balls uniformly distributed around the bearing a cage or retainer is used, each ball having its own pocket. The balls have rolling contact with the raceway, but sliding contact with the surfaces of the retainer. This means that lubrication is necessary.

conventional 40-deg. C. rise above the surrounding air is exceeded, look for an overfilled bearing, since the first result of over-greasing is heating caused by churning of the grease. The general rule is that the housing should not be over half full. Clean the old grease from the bearing and housing once a year and replace it with new grease. Average service is assumed.

Cleaning Bearing

After the machine is dismantled, the bearing should be carefully wrapped in clean cloth or paper to protect it from outside dirt. Remove all old grease from the housing and clean the housing and the bearing either in Stoddard solvent or in carbon tetrachloride. This is a difficult operation; particles of grit are not soluble and are removed with difficulty. Remove final residue of cleaning medium with a light oil before filling with new grease. Use a clean non-metallic paddle for applying the fresh grease.

The air gap in a motor is dependent on proper maintenance of the bearings and correct alignment of the brackets or pedestals with the frame. Alternating-current motors operate with less gap than direct-current motors, and are therefore more critical. Check the air gap with a feeler gauge at the established schedule period. Make these checks at the pulley end, taking four readings on each motor, 90 degs. apart. For motors below 10 hp., a minimum gap of .005 in. should be maintained.

MEAT TRADE INSTITUTE PROTESTS AMENDMENT 2

A protest against the dressed hog provision of Amendment 2 to Revised MPR 148 was sent to OPA Administrator Prentiss M. Brown, Charles M. Elkinton, price executive, meat branch, OPA, and Arval M. Erikson, acting head, meat section, OPA, this week by the Meat Trade Institute, New York. The telegram said:

"Amendment 2 to revised maximum price regulation No. 148 prohibiting retailers to purchase dressed hogs on a denominator basis unless more than half of their 1941 pork supply was obtained by cutting up dressed hogs, has caused hog slaughterers to refuse to sell dressed hogs to over 100 independent pork stores in this area who have at all times processed all or most of the pork handled by them. These pork stores, who manufacture every variety of pork product and sausage in a manner even more economical than large packing houses, and who constitute a large part of the pork industry here have during the past several months been unable to secure any pork except by the purchase of dressed hogs on a denominator basis.

"Low cost of processing and own management has enabled said retail processors to abide by retail ceiling prices despite fluctuation of the price of hogs purchased on a denominator basis. Failure to recognize said retail processors as certified dressed hog processors entitled to buy hogs on a denominator basis will result in shut down and complete ruin of all of said retail processing establishments, loss of employment to hundreds of workers and further substantially aggravate the shortage of pork products here.

"Urgently request that definition of certified dressed hog processor be immediately amended to include any processor who during the year 1941 processed more than half of the pork handled by him."

Pork and Lard Stocks Gain During February

DESPITE the fact that the February slaughter of hogs under federal inspection showed a decline of 20 per cent compared with a month earlier, holdings of pork in cold storage warehouses and meat packing plants on March 1 showed a gain over a month earlier and were larger than the corresponding date a year ago, according to the report of the Department of Agriculture this week.

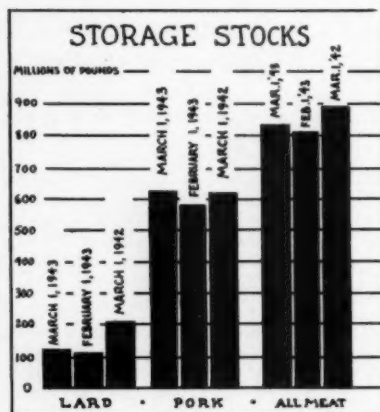
While the amounts include holdings of the FSCC and FDA, the official totals for these agencies are not available for publication. Gains over a month ago were recorded in frozen pork, dry salt cured and pickled cured pork, while slight reductions were evident in dry salt and pickled in process of cure. Total pork holdings on March 1 at 628,-

a decline of almost 8 million lbs., while cured beef and beef in process of cure showed slight increases.

Cold storage holdings of frozen lamb and mutton at 20,155,000 lbs. compares with 24,885,000 lbs. a month ago, 8,122,000 lbs. a year ago and a 5-year average of 4,671,000 lbs.

Holdings of all meat in storage on March 1, excluding lard, totaled 833,733,000 lbs. compared with 801,400,000 lbs. on February 1, 891,161,000 lbs. a year ago and a 5-year average of 818,281,000 lbs. As of the first of March, a total of 116,262,000 lbs. of lard was held in store, compared with 105,423,000 lbs. a month ago, 201,900,000 lbs. a year ago and a 5-year average of 206,421,000 lbs. These figures include FSCC and FDA holdings, which are unavailable for publication.

	Mar. 1, '43 lbs.	Feb. 1, '43 lbs.	5-Yr. Av. Mar. 1, lbs.
Beef, frozen...	92,549,000	100,018,000	69,649,000
In cure.....	6,511,000	5,550,000	12,121,000
Cured.....	1,739,000	1,617,000	3,628,000
Pork, frozen...	289,479,000	285,175,000	288,566,000
D.S. in cure...	66,901,000	67,735,000	49,267,000
D.S. cured...	70,410,000	46,785,000	37,485,000
S.P. in cure...	129,567,000	140,913,000	137,083,000
S.P. cured...	75,293,000	67,811,000	104,381,000
Lamb & mutton frozen.....	20,155,000	24,885,000	4,671,000
Frozen & cured trmg., etc.	84,029,000	80,911,000	91,420,000
Lard.....	116,262,000	105,423,000	206,421,000
Rend. pk. fat.	7,451,000	6,444,000



450,000 lbs. compare with 588,419,000 lbs. a month earlier, 616,604,000 lbs. a year ago and a 5-year average of 636,792,000 lbs.

Stocks of beef in storage continued to decline. On the first of the month they amounted to 101,099,000 lbs., compared with 107,185,000 lbs. a month earlier, 150,410,000 lbs. a year ago and a 5-year average of 85,398,000 lbs. Compared with a month ago, frozen beef showed

MORE BEEF IN CANADA

Beef supplies in Canada during 1943 will be more abundant, according to reports from that country. It is expected that slaughtering will increase about 10 per cent above 1942. The increase in the beef ceiling price on December 24, 1942, and subsequent increases on February 11, March 25, April 29, and May 27, are expected to result in larger marketings. Cattle coming on the market will probably also be heavier owing to the excellent grazing last summer and to the plentiful supplies of feed grains.

Beef supplies have been scarce for some time as a result of heavier wartime consumption and the necessity of filling large British contracts. This fact caused the virtual cessation of exports of beef cattle to the U. S. since last August. Meat rationing is regarded as

likely. The scarcity of pork may more than offset any expansion in beef production.

Even if cattle marketings in Canada reach the tentative goal set for 1943, there appears to be little chance that export permits will be granted for all of the live cattle that, according to these estimates, might be exported if conditions were satisfactory. Unless domestic consumption is materially restricted by rationing, Canada will need the cattle to supplement its meat supply. Canada had been filling the quarterly and annual U. S. import quota prior to the last half of 1942, but there have been practically no cattle exported since last August as the meat was needed in Canada to fill war contracts and local needs.

CHICAGO PROVISION STOCKS SHOW MIXED TREND

Cold storage holdings of lard at Chicago during the first half of the present month showed a gain over the corresponding period of a month earlier but lard on hand was still far below the nearly 100 million pounds in storage at the same time last year. Prime steam lard made since October 1, 1942 showed a slight increase while total holdings of other lard declined, but failed to offset the advance in the former grade.

Total D. S. clear bellies on hand at mid-month were slightly smaller than a month earlier, but almost eight million pounds larger than the corresponding time a year ago. Reductions from a month earlier were noted in both contract and other bellies.

Holdings of D. S. rib bellies were nil, comparing with only 2,000 a month earlier and 85,000 a year ago.

	Mar. 14, 1943	Feb. 14, 1943	Mar. 14, 1942
P.S. lard (a)....	6,936,550	7,158,200	42,143,200
P.S. lard (b)....	52,000,181
Other lard.....	7,326,806	6,876,909	5,963,219
Total lard.....	14,263,356	14,035,769	99,996,594
D.S. clear bellies (contract)....	267,600	468,700	1,066,500
D.S. clear bellies (other).....	13,330,129	13,631,604	4,768,967
Total D.S. clear bellies.....	13,597,729	14,120,304	5,835,967
D.S. rib bellies.....	2,000	85,000

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.

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MARKET SUMMARY

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Hogs and Pork

HOGS

Chicago hog market this week: Barrows and gilts steady to 10c higher; sows 10@20c up.

	Thurs.	Week ago
Chicago, top.....	\$15.70	\$15.50
4 day av.....	15.55	15.50
Kan. City, top.....	15.20	14.90
Omaha, top.....	15.15	14.70
St. Louis, top.....	15.35	15.30
Corn Belt, top.....	15.10	14.95
Buffalo, top.....	16.40	16.40
Pittsburgh, top.....	16.10	15.80

Receipts—20 markets

4 days.....	328,000	355,000
-------------	---------	---------

Slaughter—

27 points*.....	736,012	716,459
Cut-out.....	180-220	240-
results.....	220 lb. 240 lb. 270 lb.	
This week..	-2.36	-2.49 -2.91
Last week..	-2.34	-2.51 -2.93

PORK

Chicago carlot pork:

Green hams,				
all wts.	24	@24%	24	@24%
Loins, all wts.	22	@25%	22	@25%
Bellies, all wts.	15%		15%	
Picnics,				
all wts.	22½		22½	
Reg. trim'ngs.	20½		20½	

New York:

Loins, all wts.	25½ @28%	25½ @28%
Butts, all wts.	30 @30%	30 @30%

Boston:

Loins, all wts.	25½ @28%	25½ @28%
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Philadelphia:

Loins, all wts.	25½ @28%	25½ @28%
Lard—Cash.....	13.80b	13.80b
Loose.....	12.80b	12.80b
Leaf.....	12.40b	12.40b

*Week ended March 12.

Cattle and Beef

CATTLE

Chicago cattle market this week: Most steers and yearlings steady to strong; canners and cutters steady.

	Thurs.	Week ago
Chicago steer, top...\$17.00	\$17.00	
4 day avg.....	15.75	15.75
Kan. City, top.....	16.40	16.60
Omaha, top.....	16.50	16.60
St. Louis, top.....	15.00	15.50
St. Joseph, top.....	16.00	15.50
Bologna bull, top....	14.75	14.50
Cutter cow, top.....	10.50	10.50
Canner cow, top.....	9.00	9.00

Receipts—20 markets

4 days.....	195,000	195,000
-------------	---------	---------

Slaughter—

27 points*.....	138,646	145,893
-----------------	---------	---------

BEEF

Steer carcass, good 700-800 lbs.

Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York.	20.00@22.50	20.00@22.50

Dr. canners, Northern

350 lbs. up.	14%	14%
-------------------	-----	-----

Cutters,

400@450 lbs.	14%	14%
-------------------	-----	-----

Cutters,

450 lbs. up.	14%	14%
-------------------	-----	-----

Bologna bulls,

all wts.	15%	15%
---------------	-----	-----

*Week ended March 12.

Chicago prices used in compilations unless otherwise specified.

STORAGE STOCKS

March 1 (000 lbs.)

Pork	616,604
Lard	201,900
All Meats	891,161

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market unchanged.		
Native cows15½	.15½
Kipskins20	.20
Calfskins25½	.25½
Shearlings	2.15	2.15

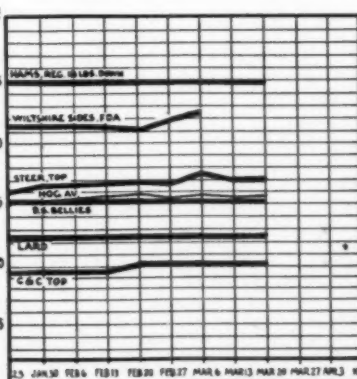
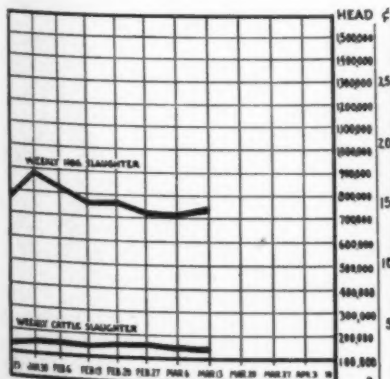
TALLOW, GREASES, ETC.

New York tallow firm.		
Extra	8.62½	8.62½
Chicago tallow firm.		
Prime	8.62½	8.62½
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley12% n	.12% n

BUSINESS INDICATORS

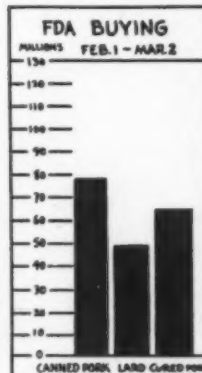
Wholesale Prices (1926=100)

	Feb. 20 1943	Feb. 28 1942
All commodities ..	102.4	96.8
Food	120.0	102.0
Prices (1926=100)	Dec. 1942	Dec. 1941
Farm Products	113.8	94.7



PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef	
	Week ended March 18, 1943 per lb.
Steer, hfr., choice, all wts.	22
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	20
Cow, comm., good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	26 1/4
Forequarters, choice	20
Cow hindquarters, good and comm.	22 1/4
Cow forequarters, good and comm.	18

†BEEF CUTS

Steer, hfr., short loins, choice	42 1/4
Steer, hfr., short loins, good	39 1/4
Steer, hfr., short loins, comm.	36
Steer, hfr., short loins, utility	31 1/4
Cow, short loins, good and comm.	28 1/4
Cow, short loins, utility	31 1/4
Steer, heifer round, choice	25 1/4
Steer, heifer round, good	23 1/4
Steer, heifer round, comm.	21 1/4
Steer, heifer round, utility	18 1/4
Steer, hfr., loin, choice	35 1/4
Steer, hfr., loin, good	33 1/4
Steer, hfr., loin, comm.	30
Cow loin, good and comm.	30
Cow loin, utility	26 1/4
Cow round, good and comm.	21 1/4
Cow round, utility	18 1/4
Steer, heifer rib, choice	28 1/4
Steer, heifer rib, good	27 1/4
Steer, heifer rib, comm.	25 1/4
Steer, heifer rib, utility	22 1/4
Cow rib, good and comm.	26
Cow rib, utility	22 1/4
Steer, hfr., sirloin, choice	30 1/4
Steer, hfr., sirloin, good	28 1/4
Steer, hfr., sirloin, comm.	26 1/4
Steer, heifer, sirloin, utility	22 1/4
Cow sirloin, good and comm.	25 1/4
Cow sirloin, utility	22 1/4
Steer, hfr., cow flank, all grades	11
Steer, hfr., flank steak, all grades	25
Cow flank steak, all grades	15
Steer, hfr., reg. chuck, choice	21 1/4
Steer, hfr., reg. chuck, good	21 1/4
Steer, hfr., reg. chuck, comm.	19 1/4
Steer, hfr., reg. chuck, utility	17 1/4
Cow reg. chuck, good and comm.	17 1/4
Cow reg. chuck, utility	17 1/4
Steer, hfr., c.e. chuck, choice	19 1/4
Steer, hfr., c.e. chuck, good	19 1/4
Steer, hfr., c.e. chuck, comm.	18
Steer, hfr., c.e. chuck, utility	16 1/4
Cow, c.e. chuck, good and comm.	16 1/4
Cow, c.e. chuck, utility	16 1/4
Steer, hfr., fore Shank, all grades	11
Cow fore Shank, all grades	11
Steer, heifer brisket, choice	17
Steer, heifer brisket, good	17
Steer, heifer brisket, comm.	15
Steer, heifer brisket, utility	14
Cow brisket, good and comm.	15
Cow brisket, utility	14
Steer, heifer back, choice	22 1/4
Steer, heifer back, good	22 1/4
Steer, heifer back, comm.	21 1/4
Steer, heifer back, utility	19
Cow back, utility	19
Cow back, good and comm.	21 1/4
Steer, hfr. arm chuck, choice	20 1/4
Steer, hfr. arm chuck, good	19 1/4
Steer, hfr. arm chuck, comm.	18 1/4
Steer, hfr. arm chuck, utility	16 1/4
Cow arm chuck, good and comm.	18 1/4
Cow arm chuck, utility	16 1/4
Steer, hfr. short plate, good and comm.	12 1/4
Steer, hfr. short plate, comm. and utility	11 1/4
Cow short plate, good and comm.	11 1/4
Cow short plate, utility	11 1/4

*Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Beef Products

Brains	12
Hearts	15
Tongues	25
Sweetbreads	28 1/4
Ox-tails	14
Fresh tripe, H. C.	13
Fresh tripe, H. C.	16
Livers	28 @ 32 1/4
Kidneys	9 @ 10

Veal

Choice carcass	22 1/2
Good carcass	20
Choice saddles	27 1/2
Good racks	15 1/2
Medium racks	16

Veal Products

Brains, each	16
Calf livers	50
Sweetbreads	43

**Lamb	
Choice lambs	2735
Good lambs	2585
Choice hind saddle	3135
Good hind saddle	2955
Choice fores	2380
Good fores	2235
Lamb fries	32
Lamb tongues	18

**Mutton	
Choice sheep	1460
Good sheep	1385
Choice saddles	1810
Good saddles	1685
Choice fores	1135
Good fores	1010
Mutton legs, choice	2010
Mutton loins, choice	1610
Sheep tongues	11

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	27
Picnic	24
Tenderloins	36 1/4
Skinned shoulders	26
Spareribs, under 3 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	29
Boneless butts, cellar trim, 2 1/4 in.	34
Hocks	16
Tails	12
Neck bones	6
Pigs' feet	6 1/2
Kidneys, per lb.	17 1/2
Livers	13
Brains	8
Snouts	11
Heads	9 1/2
Chitterlings	11

*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/4
Standard skinned hams, 14/16 lbs., parchment paper	31 1/4
Picnics, 4/8 lbs., short shank, wrapped	26 1/4
Fancy bacon, 9/8 lbs., wrapped	26 1/4
Standard bacon, 9/8 lbs., wrapped	25 1/4
No. 1 beef sets, smoked	
Insides, 8/12 lbs.	50 @ 53
Outsides, 5/9 lbs.	47 1/2 @ 49
Knuckles, 5/9 lbs.	48 1/2
Cooked hams, choice, skin on, fatted, 8/10 lbs.	46 1/2
Cooked hams, choice, skinless, fatted, 8/10 lbs.	52 1/2
Cooked picnics, skin on, fatted, bone in.	30 1/2
Cooked picnics, skinned, fatted, bone in.	33 1/2

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.00
80-100 pieces	25.00
100-125 pieces	25.00
Clear plate pork, 25-35 pieces	25.00
Brisket pork	35.00
Plate beef	31.50
Extra plate beef	32.50

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	20 1/4
Special lean pork trimmings 85%	31 1/4
Extra lean pork trimmings 95%	33 1/4
Pork cheek meat (trimmed)	20 @ 21
Pork livers	13 @ 15 1/4
Boneless bull meat (heavy)	21 1/2
Boneless chucks	21 1/2
Shank meat	19 1/2
Beef trimmings	18 1/2
Dressed canners	14 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15 1/2
Tongues, No. 1 canner trim.	15 @ 17

DRY SAUSAGE

Cervelat, choice, in hog bungs	88
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	54
B. C. salami, new condition	82
Frisesa, choice, in hog middles	63
Genova style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	50
Italian style hams	42

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	37 1/2
In 400-lb. bbls., liver	37 1/2
Country style sausage, fresh in link	37 1/2
Country style sausage, fresh in bulk	37 1/2
Country style sausage, smoked	37 1/2
Frankfurters, in sheep casings	37 1/2
Frankfurters, in hog casings	37 1/2
Skinnless frankfurters	37 1/2
Bologna in beef bungs, choice	37 1/2
Bologna in beef middles, choice	37 1/2
Liver sausage in beef rounds	37 1/2
Liver sausage in hog bungs	37 1/2
Smoked liver sausage in hog bungs	37 1/2
Head cheese	37 1/2
New England luncheon specialty	37 1/2
Mixed luncheon specialty, choice	37 1/2
Tongue and blood	37 1/2
Blood sausage	37 1/2
Souse	37 1/2
Polish sausage	37 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w/hse. stock):	Cwt.
In 400-lb. bbls., liver	8.75
Saltwater, less than ton lots, f.o.b. N. Y.	8.00
Dbl. refined granulated	12.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	12.00
Pure rfd. gran. nitrate of soda	14.00
Pure rfd. powdered nitrate of soda	14.00
Salt, per ton, in minimum car of 80,000 lb.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.75
Medium, kiln dried	12.75
Rock, bulk, 40 ton cars	8.00
Sugar:	
Raw, 96 basis, f.o.b. New Orleans	3.75
Standard gran., f.o.b. refiners (2%)	4.45
Packers curing sugar, 200 25 1/2 bags	
f.o.b. Reserve, less 2 1/2%	4.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	16 @ 18
180 pack	
Domestic rounds, over 1 1/2 in.	28 @ 30
140 pack	
Export rounds, wide, over 1 1/4 in.	38 @ 42
Export rounds, medium, 1 1/4 in.	25 @ 30
Export rounds, narrow, 1 1/4 in. under 25	31
No. 1 weasands	36 @ 38
No. 2 weasands	36 @ 38
No. 1 bungs	15 @ 17
No. 2 bungs	10 @ 12
Middles, sewing, 1 1/2 @ 2 in.	40 @ 45
Middles, select, wide, 2 1/2 @ 3 in.	45 @ 50
Middles, select, extra, 2 1/2 @ 3 in.	70 @ 85
Middles, select, extra, 2 1/2 in. & up	1.10 @ 1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	7 1/2 @ 8
10-12 in. wide, flat	6 1/2 @ 7
8-10 in. wide, flat	5 1/2 @ 6
6-8 in. wide, flat	2 @ 2 1/2
Hog casings:	
Extra narrow, 20 mm. & do.	2.40 @ 2.60
Narrow mediums, 29 @ 32 mm.	2.35 @ 2.50
Medium, 32 @ 35 mm.	2.00 @ 2.15
English, medium, 35 @ 38 mm.	1.70 @ 1.75
Wide, 38 @ 45 mm.	1.55 @ 1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	22 @ 25
Large prime bungs	17 @ 21
Medium prime bungs	11 @ 13 1/2
Small prime bungs	6 @ 8 1/2
Middles, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or bins)

	Whole	Ground
Allspice, prime	37 1/2	40
Resifted	38 1/2	42
Chili pepper	41	41
Powder	40	43
Chili, Ambony	24 1/2	26
Zanzibar	50	57
Ginger, African	50	57
Mace, Fancy Banda	1.10	1.25
East Indies	85	90
East & West Indies Blend	84	89
Mustard, gran., fancy	22	25
No. 1	67	75
Nutmeg, fancy Banda	58	65
East Indies	58	65
East & West Indies Blend	61	68
Peppercorn, Spanish	84	91
Pepper, Cayenne	85	92
Red No. 1	82	89
Black Malabar	11	13
Black Lampung	15 1/2	17
Pepper, white Singapore	10	12 1/2
Mun	10	12 1/2
Packers	10	12 1/2

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.40
Cominos seed	19	20
Orlando Morocco bleach	15 1/2	17
Orlando Morocco natural No. 1	15 1/2	17
Mustard seed, fancy yellow	22	25
American	12	15
Marjoram, Chilean	56	60
Oregano	18	20

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

PROVISIONS

The National Provisioner
Daily Market Service

MARKET PRICES

New York

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS,
THURSDAY, MARCH 18, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	24%	24%
10-12	24%	24%
12-14	24%	24%
14-16	24	24

BOILING HAMS

	Fresh or Frozen	S.P.
8-10	24	24
10-12	23	23
12-14	23	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26%	26%
12-14	26%	26%
14-16	26	26
16-18	25	25
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25

PICNICS

	Fresh or Frozen	S.P.
4-6	22%	22%
6-8	22%	22%
8-10	22%	22%
10-12	22%	22%
12-14	22%	22%

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	19%	20%
8-10	18%	19%
10-12	18%	19%
12-14	17%	18%
14-16	17%	18%
16-18	16%	17%

GREEN AMERICAN BELLIES

10-20	14%
20-25	14%

D. S. BELLIES

	Clear	Rib
10-20	15%	15%
20-25	15%	15%
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-50	15%	15%

D. S. FAT BACKS

6-8	11
8-10	11
10-12	11
12-14	11
14-16	11
16-18	11
18-20	11
20-25	12

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11%	12
Cut plates	10%	10%
Low butts	10%	10%
Square jaws	12	13

Quotations based on OPA revised MPR No. 148,
effective Nov. 2, 1942 and amendment No. 1 to
MPR 148, effective Jan. 19, 1943.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on
the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, March 13	12.50	12.50	12.40
Monday, March 15	12.50	12.50	12.40
Tuesday, March 16	12.50	12.50	12.40
Wednesday, March 17	12.50	12.50	12.40
Thursday, March 18	12.50	12.50	12.40
Friday, March 19	12.50	12.50	12.40

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Leaf, tierces, f.o.b. Chicago	14.95
Leaf, tierces, f.o.b. Chicago	14.95
Neutral tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.s.f.	16.50

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, comm.	21
Steer, heifer, utility	19
Cow, good and comm.	21

The above quotations do not include charges for
koshering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20%
Steer, heifer, triangle, good	20%
Steer, heifer, triangle, comm.	19%
Steer, heifer, triangle, utility	18%
Steer, hfr., reg. chuck, choice	24%
Steer, hfr., reg. chuck, good	23%
Steer, hfr., reg. chuck, comm.	22%
Steer, hfr., reg. chuck, utility	20%

Above quotations include permitted additions
for Zone 9, plus \$1.50 per cwt. for koshering plus
50¢ per cwt. for local delivery.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	27%
Shoulders, regular	24%
Butts, regular, 4/8 lbs.	24%
Hams, regular, under 14 lbs.	26%
Hams, skinned, under 14 lbs.	26%
Picnics, fresh, bone in	24%
Pork trimmings, extra lean	25%
Pork trimmings, regular	22%
Spareribs, medium	17

Western

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	26
Hams, regular, under 14 lbs.	26%
Hams, skinned, under 14 lbs.	26%
Picnics, bone in	24%
Pork trimmings, extra lean	25%
Pork trimmings, regular	22%
Spareribs, medium	16%
Boston butts, 4/8 lbs.	32

City

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	26
Hams, regular, under 14 lbs.	26%
Hams, skinned, under 14 lbs.	26%
Picnics, bone in	24%
Pork trimmings, extra lean	25%
Pork trimmings, regular	22%
Spareribs, medium	16%
Boston butts, 4/8 lbs.	32

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47%
Cooked hams, skinned, fattened, 8 lbs. down	50%

*SMOKED MEATS

Regular hams, under 14 lbs.	31%
Regular hams, 14/18 lbs.	30%
Regular hams, over 18 lbs.	29%
Skinned hams, under 14 lbs.	33%
Skinned hams, 14/18 lbs.	32%
Skinned hams, over 18 lbs.	31%
Picnics, bone in, 8/12 lbs.	29%
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	28

*Quotations on pork items are for less than
5,000 lb. lots and include all permitted additions
except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	
March 17, 80 lbs. down	\$23.17
81 to 99 lbs.	23.14
100 to 119 lbs.	22.80
120 to 139 lbs.	22.68

DRESSED VEAL

Good	22%
Medium	20%
Common	18%

**DRESSED SHEEP AND LAMBS

Lamb, choice	20%
Lamb, good	19%
Lamb, commercial	18%
Mutton, good, s.	10%
Mutton, comm., m.	15%

**Quotations are for zone 9, and include 10¢ for
stockinette, 25¢ for delivery, plus \$1 per cwt. for
koshering.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	16
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	30
Mutton kidneys, each	6
Lamb fries, per lb.	80
Livers, beef, per lb.	33
Ox-tails, per lb.	18

GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/2	9 1/2-12 1/2	12 1/2-14	14-16
Prime No. 1 veals	23	28	3.80	3.55	3.00
Prime No. 2 veals	21	26	3.00	2.75	2.50
Buttermilk No. 1	18	23	2.80	2.55	2.10
Buttermilk No. 2	17	22	2.65	2.40	2.05
Branded grubby	12	17	1.85	2.10	2.15
Number 3	12	17	1.85	2.10	2.15

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

CUT-OUT SHOWS LITTLE CHANGE FROM WEEK EARLIER

(Chicago costs and prices, first four days of week.)

More liberal supplies on Monday and Thursday brought lower hog prices
and the live cost of medium and heavy butchers eased slightly from a week
earlier. There was only a slight reduction in the loss on these weights. Light
butchers, which averaged higher in cost, cut at a greater loss.

	180-229 lbs.	229-249 lbs.	249-270 lbs.
	Pct. Price Value	Pct. Price Value	Pct. Price Value
	live per lb. live per lb. live per lb.	live per lb. live per lb. live per lb.	live per lb. live per lb. live per lb.
Regular hams	14.10 24.9 \$3.28	14.10 23.7 \$3.34	13.90 23.0 \$3.17
Picnics	5.70 22.2 1.27	5.40 22.2 1.24	5.50 22.2 1.22
Boston butts	4.00 20.5 1.06	4.10 20.5 1.09	4.00 20.5 1.02
Loins (blade in)	9.90 24.5 2.41	9.60 23.0 2.21	9.70 22.0 2.13
Bellies, S. P.	11.00 18.6 2.05	9.80 18.5 1.81	7.90 16.7 1.32
Bellies, D. S.	...	2.00 14.3 .28	4.00 14.3 .57
Plates and jaws	2.60 11.0 .29	2.80 11.0 .31	3.30 11.0 .46
Raw leaf	2.20 12.0 .26	2.20 12.0 .26	2.10 12.0 .25
P. S. lard, rend. wt.	12.40 12.8 1.58	11.40 12.8 1.46	10.60 12.8 1.36
Spareribs	1.60 16.5 .26	1.60 14.0 .22	1.60 12.5 .20
Trimming	3.00 29.2 .41	2.80 30.2 .37	2.90 29.2 .37
Feet, tails, neckbones	2.00 .15 .20	...	1.4 2.00 .14
Offal and miscellaneous55 .55	...
TOTAL YIELD AND VALUE	99.50 \$13.95	71.00 \$13.79	71.50 \$13.30
Cost of hogs per cwt.	\$15.56	\$15.90	\$15.50
Condemnation loss	.06	.06	.06
Handling and overhead	.70	.60	.54
TOTAL COST PER CWT.	\$16.34	\$16.28	\$16.21
ALIVE	13.95	13.79	13.30
TOTAL VALUE	\$ 2.36	\$ 2.49	\$ 2.91
Loss per cwt.	2.34	2.51	2.93

Tallow and Grease Markets Show Very Little Change

NEW YORK, MARCH 17, 1943

TALLOW.—The New York tallow market was almost lifeless this week. On Monday, as has been the custom for some time now, packers and renderers released a very limited quantity of tallow but this was readily absorbed at full ceiling levels, hardly making any change in the broad demand for this product. The demand so greatly exceeds the supply that only a tremendous increase in production would bring standing orders up to date. This stepped up output cannot be realized until cattle slaughter increases and as long as the back orders continue to pile up tradersmen feel that it will be a long time before the market returns to normal.

STEARINE.—There was a very broad demand for stearine during the week but the condition of this market remained unchanged. Offerings were very light and fell far short of satisfying the needs of the trade. No sales were reported recently but ceiling prices continue to be bid on all grades.

NEATSFOOT OIL.—Continued light cattle slaughter has been instrumental in holding the production of neatsfoot oil to a very small amount. Demand is broad but the supply comes nowhere near filling the trade requirements. Ceiling bids are the rule but sales were very few. Pure is quoted at 17½¢; No. 1, 15½¢ and extra at 14¢.

OLEO OIL.—This market is in practically the same condition as those reported above. Demand continues far above the available supply, maintaining quotable prices for this product at full ceiling levels. A few odd lots were reported moving. No. 1 oleo in tierces is quoted at 13½¢ and No. 2 at 13¢.

GREASES.—Short supplies of greases in the New York area are traceable to the continued light hog slaughter; as a result, trading in this product was very light during the past week. Ceiling prices prevail on all grades.

CHICAGO, MARCH 18, 1943

TALLOW.—Trading on the local tallow market was light during this week, with current live runs a factor. There were many willing buyers for all grades of tallows at the full ceiling listings. Offerings were light as the end of the quota period approached, especially in the case of some of the smaller outside packers. Sales of tallow during the past week were of light volume but the fact that buyers snapped up any offerings made it apparent that with more product being offered the market would be very active. Included in the week's reported sales were three tanks of fancy tallow at 8½¢; four tanks prime at 8¢; one tank choice at 8½¢ and four tanks special tallow at 8½¢, all f.o.b. outside points.

STEARINE.—Only a very limited amount of stearine was offered for sale during the week, but this was readily bought up at the full ceiling price. Demand for this product remains broad. Sales were reported in a very meager way at the ceiling of 10.61¢.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 14¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14½¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—Hog slaughter continued small locally during the week just ending and the supply of grease was limited. Willing buyers, waiting patiently for any product to be offered, are ready to pay full ceiling prices for all grades. Sales reported during the week included three tanks of choice white grease at 8½¢; two tanks of B-white grease at 8½¢ and a tank of yellow grease at 8½¢, all of which sold f.o.b. outside point.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, March 18.)

By-products market trading continues very light. Very little is being offered and buyers have been unable to come anywhere near filling their outstanding orders. All prospective buyers have shown willingness to pay the ceiling list for all materials.

Blood

	Unit	Amount
Unground, loose	\$5.30

Digester Feed Tankage Materials

Unground, per unit ammonia	\$5.25
Liquid stick, tank cars	2.50

Packhouse Feeds

	Carlots	Per ton
90% digester tankage, bulk	\$71.00
55% digester tankage, bulk	65.50
50% digester tankage, bulk	60.25
50% meat and bone scraps, bulk	60.50
†Blood-meal	87.25
Special steam bone-meal	50.00 @ 35.50

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50 \$35.00 @ 36.00
Steam, ground, 2 & 25 35.00 @ 36.00

Fertilizer Materials

	Per ton
High grade tankage, ground
10 @ 11% ammonia \$ 3.85 @ 4.00
Bone tankage, unground, per ton 30.00 @ 31.00
Hoof meal 4.25 @ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground
45 to 52% protein (low test) \$1.21
57 to 62% protein (high test) 1.21

Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (limed) \$1.00
Hide trimmings (limed)90
Sinews and pizzles (green, salted) 1.00

	Per ton
Cattle jaws, skulls and knuckles \$40.00 @ 42.00
Pig skin scraps and trim, per lb. 7½ @ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy \$65.00 @ 75.00
light 65.00
Fat shins, heavy 60.00 @ 65.00
light 60.00
Blades, butts, shoulders & thighs 57.50 @ 60.00
Hoofs, white 55.00 @ 57.50
Hoofs, house run, assorted 37.50
Junk bones 31.00 @ 32.00

Animal Hair

	Per ton
Winter coll dried, per ton \$ 60.00
Summer coll dried, per ton 22.50
Winter processed, black, lb. nominal
Winter processed, gray, lb. 8
Cattle switches 4 @ 4½

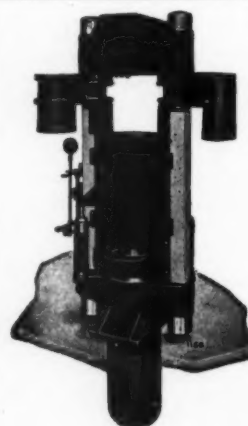
†Based on 15 units of ammonia.

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Machinery Company

Piqua Ohio

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during January, 1943, compared with a year earlier:

	Jan. 1943, lbs.	Jan. 1942, lbs.
Babass oil	5,175	
Butter culture	450	
Butter flavor	557	
Cocunut oil	1,909,561	
Corn oil	85,095	118,081
Cottonseed oil	28,956,734	14,396,529
Cottonseed stearine	2,400	
Derivative of glycerine	101,384	72,216
Diacyl	109	
Emulsol	151	
Lecithin	44,412	23,421
Milk	9,462,823	6,038,360
Monostearine	11,818	16,063
Neutral lard	1,063,417	1,290,562
Soda (benzoate of)	1,885,250	2,196,051
Oil oil	350,462	294,313
Oil stearine	341,215	355,946
Oil stock	709,935	
Palm oil	8,812	195,223
Peanut oil	1,739,536	1,192,314
Salt	27,517	15,778
Soda (benzoate of)	11,710,876	6,844,846
Soya bean oil	14,852	
Soya bean oil	85,313	
Tallow	9,377	7,600
Vitamin concentrate		
Total	55,886,188	35,675,978

FERTILIZER PRICES

BAIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- posed Atlantic ports	\$29.30
Bled, dried, 16% per unit	4.95
Ground fish scrap, dried, 11% ammonia	
10% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10%	
B. P. L., c.i.f. spot	55.00
April shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3%	
A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	30.00
In 200-lb. bags	32.40
In 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia	
10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% am- monia, 15% B. P. L., bulk	5.10

Phosphate

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw, 44% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	10.10

Dry Rendered Tankage

50/55% protein, unground	\$1.09
60% protein, unground	1.09

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Offerings Remain Tight on Cotton Oil Futures Market

ONLY very limited trading was reported in the New York cottonseed oil market during this week. On Monday one July contract sold at the ceiling price of 14.45, but following this sale prices closed 10 to 50 points under the end of the previous week. Offerings of product continue to be very tight while the demand goes unfilled for a great deal of product. The available supply of this product has for some time been far smaller than the extremely broad demand called for and from all appearances there is no indication of an increased supply of oil.

SOYBEAN OIL.—Production of soybean oil continues to be curtailed by the lack of raw material. Arrivals of soybeans from the growing areas have been insufficient for the needs of crushers. The demand for the oil continues very broad, with little reported sold.

PEANUT OIL.—Offerings of peanut oil were very light again during the week and the broad demand remained unsatisfied. A few scattered sales were reported and ceiling prices prevailed.

OLIVE OIL.—It is the consensus among those in the trade that the ex-

clusion of olive oil unblended with other vegetable oils from the rationing of fats and oils (scheduled to become effective in April), will create a tremendous demand for olive oil. Offerings in New York have been rather light, but it is believed that half the current crop has already been sold. Olive oil trading was slow during the week but it is thought that there will be a substantial increase noted in the bottling of the oil since the above announcement was made public. Premium prices are being offered for bottling facilities. Imported oil, duty paid, in drums, was reported sold in New York at \$5.25 to \$5.50. California oil brought \$4.40 to \$4.70. Reports are that while the California crop was good, labor shortage on the Coast has delayed product reaching the East.

PALM OIL.—Ceiling prices continue to be quoted nominally on the palm oil market. Supplies of this product are too small to test quotations.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12½¢ at 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, MARCH 15, 1943

	Range	Sales	High	Low	Bid	Pr. cl.
April	13.95	14.05				
May	13.95	14.05				
July	14.45	14.45	13.95	14.45		

Sales, one lot.

TUESDAY, MARCH 16, 1943

April	13.95	13.95
May	13.95	13.95
July	13.95	13.95

No sales.

WEDNESDAY, MARCH 17, 1943

April	13.95	13.95
May	13.95	13.95
July	13.95	13.95

No sales.

THURSDAY, MARCH 18, 1943

April	13.95	13.95
May	13.95	13.95
July	13.95	13.95

No sales.

(See late markets on page 39.)

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	19
White animal fat	16½
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley	12½
points, prompt	12½
White deodorized, bbls., f.o.b. Chgo.	14½
Yellow, deodorized	16½
Raw soap stocks:	
Cents per lb. divd. in tankcars	
Cottonseed foots, basis 50% T.F.A.	34
Midwest and West Coast	34
East	34
Corn foots, basis 50% T.F.A.	34
Midwest	34
East	34
Soybean foots, basis 50% T.F.A.	34
Midwest and West Coast	34
East	34
Soybean oil, in tanks, f.o.b. mills	11½
Corn oil, in tanks, f.o.b. mills	12½



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CLEVELAND, OHIO

HIDES AND SKINS

Further light trade in packer hide market, thought to involve about 15,000 early March hides—All markets closely sold up—South American market active.

Chicago

HIDES.—There was a little further trading early this week by the local packers, in an attempt to fill out the open permits still standing in the market before they expired on March 20th. Several packers participated and, while quantities were not confirmed, upwards of 15,000 hides were said to have been involved, going into early March kill. There are understood to be a few permits calling for packer stock still unfilled at present but there does not seem to be much prospect of further packer trading and holders of such permits will likely pick up whatever is available in the country hide market late this week rather than let the permits lapse. The present outlook is for a quiet period until about March 29th, at which time the new WPB permits calling for Mar. hides are generally expected to be released.

Trading previous week cleared the New York packers to the end of Feb., and the larger outside packers are also in the same position. The Pacific Coast market is likewise sold up to the end of Feb., at their ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

The outside small packer market has been quiet this week, being sold up in the earlier trading to the end of Feb. at ceiling price of 15c flat, trimmed, for native all-weight steers and cows and 14c for brands; native bulls moved at 11½c and brands at 10½c. Hides graded at time of take-up and sold on selected basis brought full packer prices.

There is still a little scattered trading going on in the country hide market, although the better class of offerings moved early this month. All trading is confined to all-weights, moving at the maximum of 14c flat, untrimmed, or 15c

flat, trimmed, f.o.b. shipping point. Several dealers report collections of country hides are materially lighter than early this month, but this is thought to be due more to the fact that a good many legitimate small slaughterers have exhausted their quota before the end of the quarter; severe blizzard conditions recently in the Northwest have also been a factor. The kill will show a seasonal slackening in the southwestern and central sections as warm weather approaches. There are a few lots of country all-weights still on the market, but there are also some unfilled permits calling for country hides, as well as a few permits for packer stock, and there is little doubt that all the country hides will be readily absorbed at full ceiling prices.

The final estimate of shoe production during Jan. was 36,991,171 pairs, a decrease of 3.9 per cent as compared with the Dec. total of 38,501,438, and 7.6 per cent decrease from the Jan. 1942 total of 40,034,814 pairs.

FOREIGN WET SALTED HIDES.—There was considerable activity this week in the South American market on the part of buyers acting for English, Canadian and American interests, with quite a bit of light stock involved. Early this week, 3,400 Sansinena and 2,000 other frigorifico standard steers sold at 106 pesos; 4,000 LaBlanca extremes moved at 118 pesos; 2,300 Sansinena and 3,500 LaBlanca light standard steers sold at 110 pesos, all steady prices; 5,500 Rosa Fe and 2,500 more Montevideo light steers also sold steady. At mid-week, 5,000 Montevideo standard steers sold equal to 16½c, and 4,000 LaPlata light steers at 110 pesos, steady. Later, further sales were reported at steady prices, involving 6,200 Artigas, 8,500 Montevideo and 1,700 Nacional calfskins; 10,750 Artigas and 4,600 Nacional reject kips; two lots totalling 3,000 Argentine reject light steers; 6,000 Montevideo reject cows; 1,200 LaPlata standard cows; 3,000 Santa Ana light steers; 750 Nacional Standard steers; and 350 reject bulls.

CALFSKINS.—The light production of packer Feb. calfskins cleared last week at the maximum prices, 27c for heavies and 23½c for lights, and no further activity is possible until the Mar. permits are issued.

The city calfskin market is closely sold up, at 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities moving at the same figures; country calf sold at 16c for 10 lb. and down and 18c for 10/15 lb. City light calf and deacons moved at \$1.43, selected.

All packers sold or booked their Feb. kipskins previous week at the ceiling levels, 15-30 lb. natives at 20c and brands at 17½c.

City kipskins were in very light supply and sold at 18c for 15-30 lb. natives and 17c for brands, outside cities going at the same prices; straight country kips moved at 16c, flat.

Packer regular slunks of Feb. take-off cleared last week at \$1.10, flat, and hairless at 55c, flat, the maximum prices.

HORSEHIDES.—There is a steady demand for all horsehides available at individual ceiling prices, and most houses keep sold ahead. City renderers, manes and tails on, usually move in a range of \$7.50@7.75, selected, f.o.b. nearby sections; ordinary trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots quoted \$6.50@6.60, Chgo.

Horsehide leather has been made available for all military products under WPB Order M-141, issued March 12, 1943; the use of leather from horsehide fronts of non-military quality was also restricted to certain specified civilian items, including work gloves, garments for heavy duty workers, footwear, trusses and surgical supports, artificial limbs, orthopedic products and sporting goods. Delivery of such leather for other purposes is forbidden.

SHEEPSKINS.—The wool trade is still awaiting some announcement regarding the Government's policy in regard to buying the wool clip for the duration, and further meetings were held this week in Washington. Production of packer shearlings is still at the low point and will not show much increase for a few weeks; demand is

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strong at ceiling prices, and some houses keep sold ahead. Two cars moved this week, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's at 40c; another car pending. The market on pickled skins is quotable around \$7.50 per doz. packer production, with a steady movement at individual ceilings by grades. The market is firm on packer wool pelts, but there is considerable variation in ideas of value; quotations range \$3.85@4.05 per cwt. liveweight basis, with an apparent tendency in the trade this week to credit one large outside packer with having secured \$4.00 per cwt. liveweight basis for March pelts recently, although confirmation is lacking.

FDA PURCHASES

AND ANNOUNCEMENTS

PURCHASES.—Included in the FDA purchase for the week ending March 13 were: 9,689,827 lbs. lard; 254,450 lbs. rendered pork fat; 684,595 lbs. rendered refined pork fat; 1,885,000 lbs. Wiltshire sides; 23,450 bundles, 100 yards each, hog casings; 8,100,000 lbs. shortening; 16,555,708 lbs. canned pork meat; 158,000 lbs. edible tallow; 560,000 lbs. dry sausage; 2,923,000 lbs. frozen pork loins; 10,140,300 lbs. cured pork meat; 1,335,000 lbs. frozen lamb; 210,000 lbs. frozen mutton and 577,000 lbs. of frozen veal.

OPA Issues Amendment to Restriction Order 1

The definition of exempt purchaser was enlarged and a change made in the conversion factor provision of Restriction Order 1 by an amendment of the order issued this week. The text of Amendment 16 to Restriction Order 1 follows:

Subparagraph (2) of paragraph (a) of Section 1407.912 is amended; subparagraph (2) of paragraph (c) of Section 1407.912a is amended; a new sentence is added at the end of paragraph (a) of Section 1407.913; as set forth below:

Section 1407.912 Exempt purchasers.—(a) * * * (2) Any person, to the extent that controlled meat is delivered to him for export to any foreign country or any territory or possession of the United States other than the District of Columbia or for consumption in aircraft while in flight to foreign countries or to territories or possessions of the United States other than the District of Columbia.

Section 1407.912a Deliveries permitted without charge against quotas.—(c) * * * (2) If the exempt purchaser is a person designated in Section 1407.912 (a) (2) there shall be attached to such certification a copy of the bill of lading under which the controlled meat, canned meat or sausage has been exported, or a shipper's export declaration bearing the notation of an authorized customs official to the effect that the quantity of controlled meat, canned meat or sausage therein stated has been exported or loaded in aircraft for consumption while in flight to foreign countries or to territories or possessions of the United States other than the District of Columbia. In the case of aircraft, a statement to the same effect by the Army, Navy, Marine Corps or Coast Guard officer in charge of the field from which the aircraft departs may be substituted for either of the above requirements.

Section 1407.913 Conversion weight factors.—(a) * * * Provided, however, That if the average live purchase weight of swine slaughtered during Quota Period 2 or any subsequent quota period

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

PACKER HIDES		
Week ended	Prev.	Cor. week,
Mar. 19	week	1942
Hvy. nat. str.	@15 1/2	@15 1/2
Hvy. Tex. str.	@14 1/2	@14 1/2
Hvy. butt	@14 1/2	@14 1/2
brnd'd str.	@14 1/2	@14 1/2
Hvy. Col. str.	@14	@14
Ex-light Tex.	@14	@14
str.	@15	@15
Brnd'd cows	@14 1/2	@14 1/2
Hvy. nat. cows	@15 1/2	@15 1/2
Lt. nat. cows	@15 1/2	@15 1/2
Nat. bulls	@12	@12
Brnd'd bulls	@11	@11
Calfskins	@27 1/2	@27 1/2
Kips, nat.	@20	@20
Kips, brnd'd	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10
Slunks, hrls.	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15 1/2
Branded	@14	@14 1/2
Nat. bulls	@11 1/2	@12
Brnd'd bulls	@10 1/2	@11
Calfskins	@23 1/2	@23 1/2
Kips	@18	@18
Slunks, reg.	@1.10	@1.10
Slunks, hrls.	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@14	@14	@13 1/2
Hvy. cows	@14	@14	@13 1/2
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@10 1/2	@10 1/2	@9 1/2
Calfskins	@16	@16	@16
Kipskins	@16	@16	@16
Horsehides	@6.50	@7.75	@6.50

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@2.15	@2.15	@2.00
Dry pelts	@27	@28	@25 1/2

is within 30 lbs. of the average live purchase weight of swine slaughtered during the corresponding base period, the same conversion factor shall be used in computing the conversion weight of swine slaughtered during such quota period as was required to be used during the corresponding base period.

This amendment shall become effective as of March 20, 1943.

CANNED MEAT INVENTORIES

By amendment to Restriction Order 3, producers of canned meats will be allowed to transfer 50 per cent of their inventory of February 17, plus 50 per cent of their stocks acquired or produced since that date, to wholesalers. The purpose of this order is to ease storage pressure on canned meat producers.

FRIDAY'S CLOSING

Provisions

There was considerable trading on green lots today but sales were made on 4,900 lb. lots, no carlots being reported. S.P. skinned hams, picnics and bellies sold at the ceiling. Other 4,900 lb. lots included green American bellies, green backs, green rough jowls, fresh regular loins, pork trimmings, blade meat, spareribs and lard.

Cottonseed Oil

Valley crude, 12 1/2c; Southeast, 12 1/2c; Texas, 12 1/2c.

Quotations on New York bleachable cottonseed oil, Thursday close, were: April 13.95; May 13.95; July 13.95; no sales.

EASTERN FERTILIZER MARKETS

New York, March 18, 1943

The fertilizer season is now in full swing and the manufacturers are busy shipping. There is still a considerable shortage of tankage and blood and most buyers have been unable to supply their needs. From time to time blood, tankage and cracklings are sold at the ceiling as they come on the market.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 13, 1943, were 6,128,000 lbs.; previous week, 6,675,000 lbs.; same week last year 6,492,000 lbs.; Jan. 1 to date, 63,676,000 lbs.; corresponding period a year earlier, 61,793,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 13, 1943:

	Week	Previous	Same
	March 13	week	week '42
Cured meats, lbs.	28,183,000	31,557,000	25,915,000
Fresh meats, lbs.	43,317,000	43,453,000	74,958,000
Lard, lbs.	4,258,000	6,242,000	10,988,000

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LIVESTOCK MARKETS *Weekly Review*

Rumor Feed Squeeze Threatens Hog Crop

THERE are indications that a feed squeeze now threatens the government's intended record hog production during 1943, according to rumors circulating in the Chicago stockyards.

Farmers bringing livestock to market recently have reported they believe that this condition stands a chance of doing more harm to the production of pork than the impending livestock ceilings. Corn is almost impossible to buy. Farmers who have corn on hand and hogs to feed it to will not sell, while those corn producers who do not feed hogs are holding their corn with the intention of realizing higher prices in the future.

Scarcity of corn is not the only difficulty; there is also a shortage of commercial feeds. Hog men report that they have to stand in line in order to place orders for tankage and oil meal and then are not certain of having the order filled by the time the feed is needed. This waste of time in buying or attempting to buy feed has caused a very unusual condition. It has come to mean that the farmer naturally does not spend as much time as he should on his farm; as a result, he is unable to handle as many hogs as when most of his time was spent caring for his livestock. Some farmers reported having to market a few hogs before they were really ready in order not to penalize the entire crop.

Despite a record corn crop, there still is not enough corn to feed the intended increased number of hogs and many farmers are willing to turn to wheat for feed. Hogs gain faster when fed ground wheat than when fed shelled corn, and at the same time more gain can be realized from a reduced amount

of wheat than from the same quantity of corn. The only drawback to this system of feeding is that wheat prices are almost always too high on the market for profitable feeding.

Realizing that the government has 100 million bushels of wheat on hand, farmers feel that if they could buy this wheat at corn prices they would be able to produce hogs carrying desirable finish on a paying basis.

In regard to the proposed ceiling on hogs, farmers are of varied opinions. Some believe that they would be in favor of a ceiling to have something to figure on, but the large majority are very bitter toward a control of live prices. During recent weeks the percentage of piggy sows in the slaughter reports has been far below normal, but some farmers are reported to be considering marketing bred sows if it becomes definitely apparent that ceilings are to be established. Late this week there were no indications that piggy sows were being sold, according to a packer who has been keeping a very close check on his kill.

Reports Reveal Fewer Lambs in Range States

The number of early lambs in the principal producing states will be somewhat smaller this year than last, the U. S. Department of Agriculture reports. The reduction is largely the result of a smaller number of breeding ewes in these states. Marketings of early lambs before July 1, however, may be little different from last year, as lambing was earlier this year in some states and, on the whole, the early lambs seem to have made better development to March 1. Shipments of grass fat yearling lambs from Texas during the second quarter of 1943 are expected to be in smaller

volume than in the corresponding period of last year.

In the early lambing areas of the Pacific Coast and adjoining states, weather and feed conditions have been spotty, being reported rather favorable in California and Arizona, about average in Idaho, below average in Washington, and distinctly poor in Oregon. Hay supplies have been short and of poor quality in some states, and high in price.

In the eastern early lambing states, winter weather was generally favorable, with less-than-usual precipitation, but several periods of rather low temperature. Grain pastures have been short, but hay and feeds have been plentiful. In the main sheep area of Texas, growth of winter weeds has been limited by low temperatures and lack of moisture. Early lambs there have hardly made average growth, and the condition of ewes and yearling lambs on March 1 was only fair.

ARGENTINE CATTLE RATES

The fixed prices that Argentine packers must pay for cattle were increased, effective December 19, 1942, through instigation of the National Meat Board. The new scale of prices is of a temporary nature and was apparently made for the purpose of encouraging the marketing of fat cattle on the domestic market. Cattle have been held back, according to reports, as a result of the scarcity of refrigerated shipping space and partly in anticipation of a higher British purchase price in 1943.

The Ministry of Agriculture stated that the new prices were 6 to 7 per cent higher for heavier cattle but that there was practically no increase in prices for lighter stock.

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FARM PRODUCT DEMAND UP

Demand for farm products over the next few months is expected to show a further increase. The general upward trend in consumer income is continuing and requirements for direct war uses remain large.

Prospective demand is so large in relation to expected supplies of agricultural products and non-agricultural products and services that prices are expected to remain close to the highest levels permitted by law. Some assurance of further success in preventing inflationary price advances is seen in the control of prices which have been placed under ceilings.

Livestock marketings through regular channels, after allowance for the usual seasonal movements, slumped considerably in January.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during February, 1943, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago ¹	98,587	15,444	405,903	180,750
Denver	15,292	1,021	50,687	36,723
Kansas City	64,759	9,041	140,413	94,469
New York				
Area ²	33,464	40,436	166,880	180,434
Omaha	76,732	1,573	219,731	124,401
St. Louis ³	38,169	14,006	270,351	40,746
St. Paul ⁴	44,812	298	140,252	72,850
All other stations	47,897	33,571	292,404	75,584
Total—February 1943	433,900	215,676	2,648,685	685,746
1942	853,912	331,166	4,335,306	1,498,703
1941	927,500	339,979	5,430,909	1,724,456
1940	738,456	387,313	3,523,604	1,378,883

¹Includes Elburn, Ill. ²Includes Jersey City and Newark, New Jersey. ³Includes National Stock Yards and East St. Louis, Ill. ⁴Includes Newport and St. Paul, Minn.

DROUGHT HITS BRAZIL

Rio Grande do Sul, one of the important areas of Brazil, producing a surplus of beef and pork, suffered from severe drought conditions during the spring and early summer (October-January), but the full extent of damage to crops and livestock is not yet known. This state has about one-sixth of the cattle and hogs in Brazil.

The hog industry in the state has also been seriously affected by the complete loss of the first corn crop. It was believed that if rain materialized early in 1943, another crop could be planted and a harvest of almost 50 per cent of normal realized.

MORE HOGS IN ARGENTINA

The outlook for the Argentine hog industry appears bright. High prices and continued strong export demand are expected to result in increased production in 1943. The outcome of the pending British contract is regarded with optimism by hog men. The new contract may cover the entire Argentine surplus instead of the 176 million lbs. originally offered by the National Meat Board.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 18, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & cilly not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$13.60@14.00	\$13.40@14.00	\$14.00@14.90	\$14.75@15.00
140-160 lbs.	14.10@15.15	13.90@14.50	14.75@15.10	15.00@15.25
160-180 lbs.	14.85@15.00	14.40@15.35	\$14.60@15.00	14.75@15.10	15.00@15.25
180-200 lbs.	15.35@15.65	15.25@15.35	14.85@15.00	15.00@15.20	15.25 only
200-220 lbs.	15.50@15.65	15.25@15.40	15.00@15.05	15.10@15.20	15.25 only
220-240 lbs.	15.50@15.70	15.25@15.40	15.00@15.15	15.10@15.20	15.25 only
240-270 lbs.	15.50@15.70	15.25@15.40	15.00@15.15	15.10@15.20	15.20@15.25
270-300 lbs.	15.50@15.65	15.25@15.35	15.00 only	15.10@15.15	15.20 only
300-330 lbs.	15.45@15.60	15.20@15.30	15.00 only	15.10@15.15	15.15@15.20
330-360 lbs.	15.40@15.55	15.15@15.25	15.00 only	15.00@15.10	15.15@15.20
Medium:					
160-220 lbs.	14.40@15.40	14.00@15.25	14.10@14.90	14.75@15.10	15.00@15.25
SOWS:					
Good and Choice:					
270-300 lbs.	15.35@15.50	15.10@15.15	14.75@14.85	14.65@14.75	14.75 only
300-330 lbs.	15.35@15.50	15.10@15.15	14.75@14.85	14.65@14.75	14.75 only
330-360 lbs.	15.30@15.45	14.95@15.05	14.65@14.85	14.60@14.70	14.75 only
Good:					
400-450 lbs.	15.25@15.40	14.90@15.00	14.65@14.75	14.60@14.70	14.75 only
450-550 lbs.	15.15@15.35	14.80@15.00	14.65@14.75	14.50@14.65	14.75 only
Medium:					
250-550 lbs.	14.40@14.90	14.50@15.00	14.25@14.65	14.40@14.65	14.50@14.75
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	16.00@17.00	15.75@16.50	15.25@16.50	16.00@16.50	15.75@16.75
900-1100 lbs.	16.25@17.25	16.00@16.75	15.50@16.75	16.00@16.75	15.75@16.75
1100-1300 lbs.	16.50@17.50	16.00@16.75	15.75@17.00	16.25@16.75	15.75@17.00
1300-1500 lbs.	16.75@17.50	16.00@17.00	15.75@17.00	16.25@16.75	15.75@17.00
STEERS, Good:					
700-900 lbs.	14.75@16.00	14.75@16.00	14.00@15.50	14.50@16.00	14.75@15.75
900-1100 lbs.	15.00@16.25	15.00@16.00	14.25@15.75	14.75@16.25	14.75@15.75
1100-1300 lbs.	15.25@16.75	15.00@16.00	14.50@15.75	14.75@16.25	14.75@15.75
1300-1500 lbs.	15.50@16.75	15.00@16.00	14.50@15.75	15.00@16.25	14.75@15.75
STEERS, Medium:					
700-1100 lbs.	13.25@15.00	13.25@15.00	13.00@14.50	12.75@14.75	13.00@14.75
1100-1300 lbs.	13.25@15.00	13.25@15.00	13.25@14.50	13.25@14.75	13.00@14.75
STEERS, Common:					
700-1100 lbs.	12.00@13.25	12.00@13.25	11.75@13.25	11.00@13.00	11.75@13.00
HEIFERS, Choice:					
600-800 lbs.	15.50@16.25	15.25@16.00	15.00@15.75	15.50@16.25	14.75@16.00
800-1000 lbs.	15.75@16.75	15.25@16.00	15.25@16.00	15.50@16.25	14.75@16.00
HEIFERS, Good:					
600-800 lbs.	14.75@15.50	13.75@15.25	13.50@15.25	14.00@15.50	13.50@14.75
800-1000 lbs.	14.75@15.75	13.75@15.25	13.75@15.25	14.00@15.50	13.50@14.75
HEIFERS, Medium:					
500-900 lbs.	12.50@15.00	12.00@13.75	11.75@13.75	11.75@14.00	12.00@13.50
HEIFERS, Common:					
500-900 lbs.	11.00@12.50	10.75@12.00	10.25@11.75	10.50@11.75	10.75@13.00
COWS, All Weights:					
Good	13.25@14.50	13.25@14.00	12.50@13.50	12.50@13.75	12.00@13.50
Medium	12.25@13.25	11.25@13.25	11.50@12.50	11.25@12.50	11.00@12.00
Cutter and Common	9.25@12.25	9.50@11.25	8.75@11.50	9.25@11.25	8.75@11.00
Canner	8.00@9.25	8.00@9.50	7.50@8.75	7.50@9.25	7.50@8.75
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	14.00@14.75	13.25@14.25	13.75@14.25	13.50@14.00	12.75@13.50
Sausage, good	14.25@14.65	13.25@14.25	13.75@14.00	13.25@13.75	12.75@13.50
Sausage, medium	13.00@14.25	12.00@13.25	12.25@13.75	11.25@13.25	11.75@12.75
Sausage, cutter & com.	11.50@13.00	10.00@12.00	10.25@12.50	9.75@12.00	10.25@11.75
VEALERS, All Weights:					
Good and choice	16.00@17.50	15.50@16.75	13.50@16.00	14.00@16.00	14.00@16.50
Common and medium	11.50@16.00	13.25@15.50	9.00@13.50	10.00@14.00	10.50@14.00
Cull	8.50@11.50	8.00@13.25	7.50@9.00	8.00@10.50	7.00@10.50
CALVES, 500 lbs. down:					
Good and choice	12.50@14.50	12.50@14.50	12.50@14.50	12.00@14.50
Common and medium	10.00@12.50	10.00@12.50	9.00@12.50	9.50@12.00
Cull	9.00@10.00	8.00@10.00	7.50@9.00	8.00@9.50
Slaughter Lambs and Sheep:					
LAMBS:					
Good and choice*	15.85@16.00	15.85@16.75	15.75@16.25	15.75@16.35	15.75@16.35
Medium and good*	13.65@15.75	13.75@15.65	14.25@15.50	14.50@15.50	13.75@15.50
Common	12.00@13.60	10.00@13.50	12.50@14.00	12.00@14.25	11.75@13.50
YLG. WETHERS:					
Good and choice*	13.75@14.85
Medium and good*	12.00@13.50
EWES:					
Good and choice*	7.85@9.60	7.50@9.00	8.25@9.25	8.50@9.50	8.50@9.25
Common and medium	6.75@7.75	6.25@7.50	6.50@8.00	6.75@8.50	7.00@8.25

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended March 12:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,050	850	2,850	...
San Francisco	320	27	1,434	376
Portland	1,100	120	2,715	475

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 16,613 cattle, 1,480 calves, 22,880 hogs and 9,848 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 13, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 481 hogs; Swift & Company, 1,466 hogs; Wilson & Co., 1,676 hogs; Western Packing Co., Inc., 1,500 hogs; Agar Packing Co., 6,949 hogs; Shippers, 13,645 hogs; Others, 31,136 hogs.

Total: 20,978 cattle; 2,895 calves; 56,809 hogs; 16,417 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,576	171	1,614	5,416
Cudahy Pkg. Co.	2,031	138	1,132	5,038
Swift & Company	2,543	287	1,454	4,432
Wilson & Co.	2,182	203	1,207	3,729
Meyer Kornblum	892			
Others	5,538	89	1,964	12,897
Total	16,762	908	7,371	29,512

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	6,603	6,355	8,399
Cudahy Pkg. Co.	4,254	4,319	6,908
Swift & Company	5,030	3,812	3,002
Wilson & Co.	2,173	3,080	2,234
Others	10,290		

Cattle and calves: Eagle Pkg. Co., 31; Grit Omaha Pkg. Co., 70; Geo. Hoffman, 80; Kroger Pkg. Co., 1,229; Omaha Pkg. Co., 227; John Roth & Sons, 232; So. Omaha Pkg. Co., 246; Superb Pkg. Co., 469; Lincoln Pkg. Co., 211; American Pkg. Co., 42.

Total: 20,897 cattle and calves; 28,756 hogs and 20,543 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,389	773	8,127	2,605
Swift & Company	2,419	1,114	5,529	2,491
Hunter Pkg. Co.	944		5,492	789
Hell Pkg. Co.			1,812	
Krey Pkg. Co.			1,796	
Laclede Pkg. Co.			1,704	
Stiefel			557	
Others	1,552	86	3,526	285
Shippers	3,888	2,359	21,246	
Total	11,192	4,332	49,789	6,170

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,480	30	7,572	4,925
Armour and Company	4,062	17	8,480	6,506
Swift & Company	2,818	16	3,849	1,686
Others	164		80	
Shippers	5,061	3	6,949	57
Total	15,555	66	26,930	13,174

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,733	152	5,764	11,191
Armour and Company	2,875	226	3,730	3,764
Others	1,991	34	1,586	493
Total	7,599	412	11,080	15,448

Not including 4,000 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,040	374	4,924	744
Wilson & Co.	2,317	398	5,110	322
Others	207		729	
Total	4,573	772	10,763	1,266

Not including 92 cattle, 1,998 hogs and 111 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,201	121	5,984	3,730
Dunn & Ostertag	89		44	
Fred W. Dold	75		261	
Sunflower Pkg. Co.	7		180	
Excel Pkg. Co.	638			
Others	1,514		573	555
Total	3,524	121	7,042	4,285

Not including 16 cattle and 2,108 hogs bought direct.

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,286	696	2,750	4,738
Swift & Company	1,177	411	3,731	3,964
Blue Bonnett Pkg. Co.	256	25	462	4
City Pkg. Co.	47		561	
H. Rosenthal	46	22	59	31
Total	2,812	1,094	7,563	8,787

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,338	2,201	17,538	3,734
Bartusch Pkg. Co.	136		394	
Cudahy Pkg. Co.	426	1,015		2,640
Dakota Pkg. Co.	1,244	106		
Rifkin Pkg. Co.	546	27		
Swift & Company	3,333	3,014	23,008	3,584
Others	4,522	2,648	6,133	2,008
Total	12,546	9,405	46,771	11,966

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,400	108	4,352	8,553
Swift & Company	1,918	100	3,825	5,018
Cudahy Pkg. Co.	704	11	2,467	2,989
Others	1,643	38	1,895	449
Total	5,665	257	12,449	17,000

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	25			211
E. Kahn's Sons Co.	105	314	5,688	122
Lohrey Packing Co.	327			
H. H. Meyer Pkg. Co.	10		3,334	
J. Schlachter	77	10		6
J. & F. Schroth P. Co.	15		2,794	
J. F. Stegner Co.	271	89		
Others	845	575	496	111
Shippers	221	320	993	
Total	1,544	1,333	13,635	450

Not including 1,505 cattle, 38 calves and 3,228 hogs bought direct.

TOTAL PACKERS PURCHASES

	Week ended March 13	Prev. week	Cor.
Cattle	123,047	122,389	130,595
Hogs	278,958	313,039	279,333
Sheep	144,968	168,319	195,168

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., March 18.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts were steady to 5c higher and sows sold steady to 10c higher.

Hogs, good to choice:

160-180 lb.	\$13.90@14.65
180-200 lb.	14.90@15.00
200-330 lb.	14.75@15.10
330-360 lb.	14.65@15.00

Sows:

270-300 lb.	\$14.40@14.80
360-400 lb.	14.20@14.70
400-550 lb.	14.10@14.70

Receipts of hogs at Corn Belt markets for the week ended March 18:

	This week	Last week
Friday, March 12	26,200	54,100
Saturday, March 13	28,200	30,700
Monday, March 15	41,500	25,100
Tuesday, March 16	20,900	19,100
Wednesday, March 17	37,500	27,200
Thursday, March 18	40,500	48,300

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for February:

	No.
Cattle	11,852
Calves	12,657
Hogs	9,076
Sheep	26,666

Meat food products produced during the month were:

	Lbs.
Sausage	1,459,297
Pork and beef	1,294,184
Lard and substitutes	133,831
Total	2,887,312

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended March 12:

	Cattle	Calves	Hogs
Week ended March 12	485	33	13,106
Last week	511	65	12,428
Last year	2,472	230	12,468

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., March 12	2,097	651	13,471	3,826
Sat., March 13	509	58	7,568	4,412
Mon., March 15	14,731	1,077	21,094	9,671
Tues., March 16	5,234	736	11,514	5,985
Wed., March 17	10,821	917	15,501	3,690
Thurs., March 18	6,000	1,000	26,000	9,500

*Week so far.....36,780 3,720 74,906 27,800
 Week ago.....33,534 3,408 80,808 24,412
 Year ago.....34,430 3,536 62,780 45,425
 Two years ago.....35,115 3,856 80,627 48,525

*Including 308 cattle, 600 calves, 30,716 hogs and 9,955 sheep directed to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., March 12	833	141	2,864	867
Sat., March 13	53	4	1,531	181
Mon., March 15	4,238	296	3,665	966
Tues., March 16	2,612	181	1,352	299
Wed., March 17	5,143	114	1,754	1,641
Thurs., March 18	3,500	200	3,500	1,900

Week's total.....15,493 791 10,271 3,129
 Prev. week.....12,956 974 9,259 2,800
 Year ago.....8,796 182 1,978 630
 Two years ago.....9,060 415 5,687 12,375

MARCH AND YEAR RECEIPTS

	March 1943	March 1942	1943	1942
Cattle	110,738	104,803	445,216	437,445
Calves	12,570	11,213	41,384	45,325
Hogs	276,248	227,344	1,285,445	1,193,322
Sheep	96,281	143,124	432,540	511,917

*All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt.	Price
	Rec'd	lbs.	Top
*Week ended Mar. 13	90,900	251	\$16.00
Previous week	110,368	263	16.00
1942	88,745	252	13.75
1941	91,906	260	8.05
1940	104,684	251	5.60
1939	70,000	252	8.00
1938	66,244	252	9.75
Av. 1938-1942	84,300	253	\$9.05

*Receipts and average weight for week ending March 13, 1943, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Mar. 13	\$15.25	\$10.50	\$8.75	\$16.25
Previous week	15.40	12.50	8.50	16.10
1942	12.50	13.45	8.85	11.90
1941	10.75	7.55	6.00	10.90
1940	9.40	5.10	5.50	10.65
1939	10.50	7.40	5.00	8.80
1938	8.65	9.35	5.00	8.10
Av. 1938-1942	\$10.40	\$8.55	\$5.65	\$10.20

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, March 18:

	Week ended March 18	Prev. week
Packers' purchases	40,663	42,580
Shippers' purchases	13,579	12,961
Total	54,242	55,541

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended March 13:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended March 13	213,000	414,000	242,000
Previous week	214,000	498,000	252,000
1942	204,000	429,000	270,000
1941	171,000	429,000	267,000
1940	165,000	480,000	254,000
At 11 markets:			
Week ended March 13			
Previous week			
1942			
1941			
1940			

	Cattle	Hogs
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended March 13, 1943:

CATTLE			
	Week ended March 13	Prev. week	Cor. week, 1942
Chicago ¹	20,978	21,636	23,773
Kansas City	13,594	15,902	17,519
Omaha ²	18,700	18,598	18,262
East St. Louis	7,969	9,575	9,822
St. Joseph	6,746	5,853	6,552
St. Louis	10,731	11,069	10,624
Wichita ³	3,661	4,076	4,663
Philadelphia	1,418	1,365	2,018
Indianapolis	2,098	1,989	2,173
New York & Jersey City	7,099	7,773	9,190
Oklahoma City ⁴	5,437	4,291	5,917
Cincinnati	3,093	2,847	3,392
Denver	4,665	4,173	4,681
St. Paul	10,562	11,371	16,078
Milwaukee	2,066	2,436	3,327
Total	119,546	122,954	137,901

¹Cattle and calves.

HOGS			
	Week ended March 13	Prev. week	Cor. week, 1942
Chicago	98,081	96,736	93,510
Kansas City	38,358	35,848	37,765
Omaha	50,799	45,225	38,985
East St. Louis ¹	64,167	60,446	65,387
St. Joseph	14,434	17,090	14,545
Siox City	37,879	31,538	31,514
Wichita	9,150	8,497	8,265
Philadelphia	14,027	13,732	14,233
Indianapolis	17,931	15,958	17,867
New York & Jersey City	46,353	40,441	36,314
Oklahoma City	12,761	13,326	8,758
Cincinnati	11,920	15,171	13,775
Denver	11,657	11,584	9,119
St. Paul	40,636	40,921	36,063
Milwaukee	7,612	7,029	8,598
Total	475,765	452,643	434,529

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended March 13	Prev. week	Cor. week, 1942
Chicago ¹	16,417	16,165	40,850
Kansas City	29,849	32,918	29,874
Omaha	31,518	32,918	29,874
East St. Louis	8,549	8,307	5,076
St. Joseph	14,955	19,771	21,251
Siox City	15,407	16,392	12,047
Wichita	4,285	3,175	5,042
Philadelphia	2,561	3,028	2,169
Indianapolis	609	675	2,481
New York & Jersey City	35,907	45,197	57,075
Oklahoma City	1,377	1,572	2,906
Cincinnati	451	552	866
Denver	9,031	12,131	8,129
St. Paul	9,958	13,187	17,015
Milwaukee	895	1,647	1,207
Total	173,089	198,171	220,539

¹Not including directs.

RETAIL MEAT PRICES UP

DESPITE PRICE CEILINGS

Despite the fact that retail meat prices were supposedly under OPA control, the U. S. Department of Labor reports that meat prices rose 1 per cent throughout the United States during the period from January 12 to February 16. Apparently reflecting black market and other conditions, retail meat prices rose 3.3 per cent in Fall River, Mass., during the period; 2.3 per cent in New York City; 2.0 per cent at Norfolk, Va.; 2.2 per cent at Winston-Salem, N. C.; 3.1 per cent at Jackson, Miss., and 2.4 per cent at New Orleans.

HISTORY OF INTERNATIONAL

The history of the International Live Stock Exposition, Chicago, is contained in a new book entitled "The Story of the International." The volume, written by Alvin H. Sanders, consists of 362 pages, containing personal sketches of the men, whose successes in the breeding, feeding and showing of livestock have contributed to the industry's prog-

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending March 13, 1943	5,734	1,574	1,123
Week previous	5,572	1,406	1,141
Same week year ago	9,700	2,484	2,700
COWS, carcass			
Week ending March 13, 1943	1,225	932	1,687
Week previous	829	1,255	1,756
Same week year ago	442	1,357	2,825
BULLS, carcass			
Week ending March 13, 1943	191	14	50
Week previous	226	7	50
Same week year ago	410	809	106
VEAL, carcass			
Week ending March 13, 1943	5,508	461	73
Week previous	5,150	381	75
Same week year ago	8,774	1,082	621
LAMB, carcass			
Week ending March 13, 1943	44,065	10,236	16,059
Week previous	25,857	9,928	11,246
Same week year ago	53,633	14,698	21,744
MUTTON, carcass			
Week ending March 13, 1943	2,067	261	1,381
Week previous	1,597	652	1,082
Same week year ago	3,616	536	859
PORK CUTS, lbs.			
Week ending March 13, 1943	1,220,923	260,550	419,720
Week previous	680,946	310,331	213,285
Same week year ago	2,833,623	345,411	306,975
BEEF CUTS, lbs.			
Week ending March 13, 1943	68,908		
Week previous	82,347		
Same week year ago	388,289		

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending March 13, 1943	7,704	1,418	
Week previous	7,733	1,365	
Same week year ago	9,190	2,018	
CALVES, head			
Week ending March 13, 1943	10,750	2,469	
Week previous	11,045	2,549	
Same week year ago	11,077	2,321	
HOGS, head			
Week ending March 13, 1943	43,634	14,027	
Week previous	42,987	13,732	
Same week year ago	36,314	14,233	
SHEEP, head			
Week ending March 13, 1943	35,607	2,561	
Week previous	45,197	3,028	
Same week year ago	57,075	2,169	

Country dressed product at New York totaled 11,820 veal, 71 hogs and 333 lambs. Previous week 11,244 veal, 12 hogs and 240 lambs in addition to that shown above.

ress in an important measure for years.

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NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 15, 1943, as reported by the Food Distribution Administration:

CATTLE:			
Steers, medium to good	\$	nominal	
Cows, medium to good	12.25@	13.00	
Cows, cutter and common	10.00@	12.00	
Cows, canners	9.00@	10.00	
Bulls, good	14.00@	14.50	
Bulls, medium	13.00@	13.50	
Bulls, cutter to common	10.50@	12.50	
CALVES:			
Vealers, good and choice	\$19.00@	20.00	
HOGS:			
Hogs, good and choice	\$15.80		
LAMBS:			
Lambs, good	nominal		

Receipts of salable livestock at Jersey City market for week ended March 13, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	573	1,099	21	74
Total, with directs	5,828	9,471	19,345	28,912
Previous week:				
Salable receipts	500	1,200	26	70
Total, with directs	5,702	9,435	19,801	28,201

*Including hogs at 31st street.

WEEKLY INSPECTED KILL

Slaughter of cattle and sheep under federal inspection during the week ending March 12 showed a decline compared with a week earlier but calf and hog slaughter for the same period showed a slight increase. Compared with the corresponding week a year ago, cattle, calves and sheep showed sharp reductions while the hog kill at 736,012 head compares with 722,006 during the comparable week of 1942.

	Cattle	Calves	Hogs	Sheep
New York area ¹	7,699	10,837	46,353	35,607
Phila. & Balt. ²	2,910	685	27,126	778
Ohio-Indiana group ³	7,965	2,150	43,694	8,883
Chicago ⁴	21,528	4,508	98,081	37,116
St. Louis area ⁵	7,999	3,392	64,167	8,549
Kansas City	13,594	2,246	38,358	20,969
Southwest group ⁶	16,392	3,344	58,483	30,536
Omaha	18,799	392	50,799	31,518
Siox City	10,731	62	37,879	15,407
St. Paul-Wis. group ⁷	17,534	27,132	106,946	15,792
Interior Iowa & So. Minn. ⁸	13,494	4,293	164,216	35,362
Total	138,646	59,056	736,012	285,717
Total prev. week	145,893	57,750	716,459	296,340
Total last year	167,795	74,843	722,006	317,290

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

CLASSIFIED ADVERTISEMENTS

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WANTED, Curing Cellar Foreman. St. Louis Government inspected plant. State age, experience and salary wanted. W-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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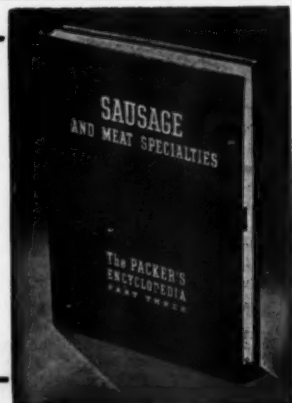
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WANTED a 200 or 250 steam jacket kettle—aluminum preferred. State price and condition. Also wanted, 100 ham loaf containers. State price and condition and size. W-278, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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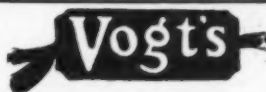
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